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# Mushroom Marinade

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**4 pounds fresh mushrooms**  
**2 cups water**  
**4 cups butter**  
**1/2 cup Burgundy**  
**2 tablespoons garlic powder**  
**2 tablespoons salt**  
**pepper**

In a saucepan, boil the mushrooms in water for 3 minutes. Strain.

In a bowl, mix the butter, Burgundy, garlic powder, salt and pepper. Pour the marinade over the mushrooms. Let stand for several hours.

Serve warm in the marinade.

Yield: 12 to 16 servings

## Side Dishes

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*Per Serving (excluding unknown items): 7086 Calories; 743g Fat (92.1% calories from fat); 47g Protein; 96g Carbohydrate; 21g Dietary Fiber; 1987mg Cholesterol; 20379mg Sodium. Exchanges: 1 Grain(Starch); 17 1/2 Vegetable; 147 Fat.*