



Caramelized Mushrooms

1# assorted mushrooms
¼ # butter
3 Tbsp Worcestershire
¼ cup white wine
½ tsp salt
½ tsp fresh ground pepper

1. Melt butter in a heavy gauge pan
2. Add mushrooms and stir
3. Mushrooms will begin soften and release their juices
4. Cook mushrooms until all juices are cooked out and mushrooms begin to brown
5. Continue to cook mushrooms until they are a deep brown
6. Add salt, pepper and deglaze pan with white wine and Worcestershire
7. Drain mushrooms and use right away or cool and store in baggies