

## Mushroom Cream Sauce

This recipe is a great addition for pasta, chicken, mashed potatoes, etc. If you want to take the healthier route, heavy cream can be substituted with milk for a lighter sauce.

Ingredients:

- 1/2 lb mushrooms, thinly slice
- 3 tablespoons butter
- 2 cups cream
- 1/2 yellow onion, chopped
- 2 cloves garlic, chopped
- 3 tablespoons flour

Directions:

- 1) Melt 1 tablespoon of butter in a skillet, or pot, over medium-high heat. Add onions and garlic, then fry for a few minutes.
- 2) Add mushrooms, and cook until they are starting to turn brown.
- 3) Add flour and remainder of butter to skillet or pot. Cook several minutes longer, stirring often to mix thoroughly.
- 4) Slowly pour in the cream, and turn the heat down. Simmer mixture until it thickens.
- 5) Serve on top of chicken, pasta, mashed potatoes, crackers, etc.

Hope you enjoy!



TGIF