

## Crimini Mushroom Sauce

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1 1/2	cup	Beef Broth	8	TB	Butter
1/4	cup	Yellow Tail Shiraz Red Wine	20		Crimini mushrooms
2	cup	heavy whipping cream			

1 Clean and slice your mushrooms

2 In a pot melt the butter and sauté mushrooms til done

3 Remove the mushrooms, and add the broth and wine to the pot. Bring to a boil and cook for about 8 minutes or until reduced by half.

4 Reduce heat and add the cream. Continue to cook until reduced and thickened, add the mushrooms and keep warm until needed.

Servings: 2

### Source

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Source: Out of My Head!

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