

## Cream of Mushroom Sauce

### Ingredients/Zutaten

- 2 tablespoons unsalted butter
- $\frac{1}{2}$  tablespoon olive oil
- At least 10 ounces mushrooms
- $\frac{1}{2}$  cup chopped onions
- 2 cloves garlic, minced
- salt and pepper to taste
- $\frac{1}{2}$  cup dry wine (red or white depending on end-goal)
- 1 cup heavy cream, half and half, etc.
- $\frac{1}{2}$  cup vegetable or chicken broth
- 2 teaspoons chopped fresh thyme (or  $\frac{1}{2}$  teaspoon dry)
- $\frac{1}{2}$  cup fresh parsley, chopped
- $\frac{1}{4}$  cup cold water
- 1-3 tablespoons Flour or starch (corn, tapioca, rice, conservative, reactionary, etc.)



<b>Servings/Portionen</b>	2
<b>Cuisine/Küche</b>	European
<b>Total Time</b>	20 minutes

### Directions

1. Set skillet on medium heat
2. Add butter and oil and cook until butter is melted.
3. Lower heat to medium-low, and add onions, garlic, salt and pepper.
4. Cook until tender/translucent/fragrant. Don't burn the onions!
5. Add mushrooms and cook until golden brown.
6. Add wine and simmer until fluid is mostly evaporated, scraping browned bits off bottom.
7. Reduce heat to medium-low.
8. Add cream and broth.
9. Simmer until sauce has thickened, stirring occasionally.
10. Optional: Depending on goal, thicken with flour or starch
11. Add fresh thyme and parsley.