

MUSHROOMS SAUTEED WITH MARSALA

This Mushrooms Sauteed with Marsala recipe is a great side dish. I love it with steak, but it goes well with poultry too.



Mushrooms Sauteed with Marsala

16oz pkg of fresh mushrooms, button or any type you like
1/2 cup Marsala wine
2 TBLS butter **
Dash of pepper

Clean the mushrooms. I say that because I like to rinse them and brush with a soft mushroom brush. I just can't get over the grown in substance and not wash them. Some people like to just dust them off.



<http://www.lizspantry.com/mushrooms-sauteed-marsala/> by Liz Rotondo

cleaned mushrooms

Slice them or leave them whole. Place the butter in a saute pan large enough to loosely fit the mushrooms. Saute the mushrooms on a fairly high heat until the juices come out and then absorb again. Add the Marsala wine and saute for a minute or two as the wine sizzles and deglazes the pan. Add pepper to taste and serve warm.

** replace the butter with olive oil to make this more health friendly.



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