

# 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.



*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.