
White Mushroom Sauce

(makes approx. 3/4 cup)

- 4 oz. Sliced Mushrooms
- 1 tbsp. Dry White Wine
- 1/4 tsp. Worcestershire Sauce
- 1/4 tsp. Chopped Garlic
- 1/8 tsp. Ground Black Pepper
- 1 tbsp. and 1 tsp. Heavy Whipping Cream (divided)
- 4 oz. Bonewerks Culinarte Demi Glace de Poulet Classic

SWEAT mushrooms, wine, Worcestershire, garlic, black pepper and 1 tsp. heavy cream in a small saucepan for 2 minutes.

STIR in Bonewerks Culinarte Demi Glace de Poulet Classic until blended. Add 1 tbsp. heavy cream to finish sauce.