

Marsala Sauce

(Chicken or Veal or 50/50)
(makes approx. 10 oz.)

- 1 tbsp. Olive Oil
- 4 oz. Sliced Mushrooms
- 1 tsp. Finely Chopped Garlic
- 1/4 cup Marsala Wine
- 8 oz. Bonewerks Culinarte Demi Glace de Poulet Classic and/or Demi Glace de Veau Classic
- Salt and Pepper, to Taste
- 1/2 tsp. Finely Chopped Green Onion

SAUTE mushrooms and garlic in olive oil in a sauté pan. Stir in Marsala wine; reduce by 50-66%.

STIR in Bonewerks Culinarte Demi Glace de Poulet Classic. Season to taste with salt and pepper; stir in green onion.