



Mom's Magical Mushroom and Onion Sauté



- ◆ 1 lb button mushrooms, halved
- ◆ 1 onion thinly sliced
- ◆ 2 T butter
- ◆ 2 T olive oil
- ◆ 4 cloves of garlic minced
- ◆ 1 t thyme
- ◆ 3/4 c dry sherry
- ◆ Salt and pepper

Melt butter and olive oil in large sauté pan over medium heat. Add the mushrooms and sear for 5 minutes, stirring occasionally. Add the garlic and salt and pepper to taste. Allow the mushrooms to sear another 5 minutes to develop a rich caramel color. Stir in thyme and sherry. Lower heat to medium low and simmer 10 minutes to absorb sherry. Delicious on steaks, burgers or as a side dish!



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