

Chardonnay Mushrooms

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Ingredients

1/2 cup real butter
1/4 tsp. granulated OR powdered garlic
1/2 tsp. salt
1/4 tsp. black pepper
1 lb. fresh mushrooms – quartered
1/4 cup Chardonnay
2 Tbls. dried parsley

Directions

Sauté mushrooms and garlic in butter, stirring often, for 4 minutes, or until soft; season with salt and pepper.

Turn off heat and immediately pour Chardonnay onto mushrooms.

Add parsley and toss to coat.