



CABERNET MUSHROOM SAUCE

Ingredients

3 Tbsp. butter

¼ thin sliced shallots

½ cup Toasted Toad Cabernet Sauvignon

½ cup chopped parsley

Sliced mushrooms to desired amount (prefer crimini over white)

1 Tbsp. Worstershire Sauce

½ tsp. dry mustard

1/3 tsp. pepper (5 pepper blend my fave)

Salt to taste (Maldon Salt my fave)

½ tsp. fresh oregano

1 Tbsp. corn starch + 1 Tbsp. cold water mixed

Melt butter in saucepan and sauté shallots and mushrooms over low heat until cooked. Add wine, parsley, Worstershire sauce, mustard, oregano, pepper and cook covered for about 5 minutes stirring occasionally. Slowly add a little of the corn starch and water mixture until sauce thickens to desired consistency. Add more salt and pepper to taste. Serve over top of steak with some Toasted Toad wine.