



PORTOBELLO RED WINE GLACE

YIELD: 4 CUPS

INGREDIENTS:

1/4 CUP	OLIVE OIL
1 LB	ONION, CHOPPED
1 OZ	GARLIC, CHOPPED
1 LB	PORTOBELLO, SLICED
½ BOTTLE	MENAGE A TROIS, RED
1 ½ TSP	BLACK PEPPER
1/4 CUP	DIJON MUSTARD
1/4 CUP	BEEF BASE
4 CUPS	WATER
2 OZ	BUTTER, SOFTENED

METHOD:

- IN A LARGE POT, HEAT OLIVE OIL OVER HIGH HEAT
- ADD ONION AND GARLIC. COOK UNTIL TRANSLUCENT
- ADD PORTOBELLO, COOK UNTIL TENDER
- ADD RED WINE, MUSTARD AND PEPPER. BRING TO BOIL
- ONCE BOILING, REDUCE FOR 5 MINUTES
- ADD BEEF BASE AND WATER. BRING BACK TO A BOIL
- ONCE BOILING, REDUCE FOR 30 MINUTES
- REMOVE FROM HEAT AND STIR IN SOFTENED BUTTER