

TIM FARMER'S COUNTRY KITCHEN

MUSHROOM & WINE SAUCE

Butter

2-3 garlic cloves

1 shallot

1 carton shiitake mushrooms

Salt and pepper

Thyme

Tarragon

1/3 cup beef broth

1/3 cup white wine

More butter



Melt some butter in bottom of pan. Chop garlic and shallot and cook in butter until soft. Add in mushrooms and season with salt, pepper, thyme and tarragon. Stir in liquids and a bit more butter and reduce until sauce thickens. Serve over steak.