



MAINES

PAPER & FOOD SERVICE, INC.

Mushroom Sauce

Ingredients **Yield: 20 Serving**

- 2 1/2 # Baby Portobello mushrooms, sliced
- 4 tsp. Garlic, minced
- 4 oz. Olive oil, extra virgin
- 4 oz. Red wine, dry
- 3 Tlb. Cornstarch
- 1/3 c. Water
- 3 1/2 c. Beef broth
- 2 Tlb. Balsamic vinegar

Preparation Instructions:

1. In a saute pan over medium-high heat, add oil, mushrooms, garlic and saute until golden.. Then add wine and reduce slightly.
2. Dissolve cornstarch in water. Add slurry and broth to mushrooms; cook and stir until thickened. Stir in vinegar, if desired. Keep warm.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Portobello mushroom	Fresh	O97408	2 1/2 #	\$6.00
Garlic	Markon	O97210	4 tsp.	\$0.09
Olive oil, extra virgin	Gem	370864	4 oz.	\$0.72
Red wine, dry	Regina	305422	4 oz.	\$0.16
Cornstarch	Argo	389741	3 Tlb.	\$0.06
Water	N/A	N/A	1/3 c.	\$0.00
Beef base	Culinary Secrets	234091	3 1/2 c.	\$0.56
Balsamic vinegar	Tutino	305042	2 Tlb.	\$0.12

Recipe Cost	\$7.71
Portion Cost	\$0.38