



Recipe Database

Fresh Mushroom Sauce

Yield: 25 Servings

Ingredients	Quantity	Directions
B-V	3 oz.	Dissolve B-V in the boiling water. Add the vegetables, bay leaves, and peppercorns and simmer for 30-40 minutes, or until vegetables are tender. Put through strainer. Melt the fat and saute the sliced mushrooms. Add the flour and stir until well blended. Add the stock gradually and stir constantly until thickened and smooth. Taste for seasoning and add salt if necessary.
Water, boiling	1 3/4 qts.	
Carrots, chopped	1/2 cup	
Onions, chopped	1/2 cup	
Celery, chopped	1/2 cup	
Parsley, chopped	1/4 cup	
Bay Leaves	2 leaves	
Peppercorns	1 1/2 tsp.	
Fresh Mushrooms, sliced	1 1/2 lbs.	
Butter or Margarine	6 oz.	
Flour	3 oz.	

B-V
Beef Upper

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Enjoy!