

- Easy No Sweat Recipe -

# Beer-Braised Mushroom Sauce

*We just love this sauce. Creamy and delicious...it's fantastic with steak but also terrific with chicken and pork. This recipe also works well with white wine or beef stock, or even just the cream.*

drippings from the pan  
about 1 tbsp unsalted butter  
 $\frac{3}{4}$  lb mushrooms such as button, cremini, chanterelle, shitake, morel, or a mixture  
2 tsp fresh thyme leaves, or 1 tsp dried thyme  
1 1/2 cups beer, white wine or beef stock  
about 1/2 cup 35% cream

1. In the same skillet as you cooked the steaks (don't wipe out the drippings), add the butter and mushrooms. Cook, stirring occasionally, until all the liquid from the mushrooms has evaporated.
2. Add thyme leaves and half of the beer. Let simmer until reduced by half.
3. Add the rest of the beer and let simmer until about  $\frac{1}{2}$  to  $\frac{3}{4}$  cup remains.
4. Add the cream and let simmer until slightly thickened, about 10 minutes. Feel free to add more cream if the sauce reduces down too much.
5. Taste and adjust seasonings.



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