

## MARSALA SAUCE

There are variations on this sauce depending on what it covers meat, veal or poultry

### INGREDIENTS

- 3 T** Butter (For Pareve use Olive Oil or Margarine)
- 1/4 C** Onion (diced)
- 1 T** Garlic (chopped)
- 1/2 lb** Mushrooms (sliced)
- 3 T** Flour
- 1/2 C** Marsala wine
- 1 1/2 C** Beef stock
- Salt & pepper to taste

### COOKING INSTRUCTIONS

- 1** Add butter or a Pareve substitute to heavy hot saucepan
- 2** Add onions, garlic, mushrooms & saute until mushrooms are tender
- 3** Add flour & cook about 1 minute then deglaze pan with Marsala wine
- 4** Add beef stock & cook until thick and flavors are blended.

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