

## MUSHROOM SAUCE



2 shallots, chopped

2 t. butter

box of mushrooms, sliced very thin

2 t. flour

1 cup white wine

1 t. tomato puree

12 oz. beef bouillon

1 t. parsley or chervil

salt and pepper

Soften shallots in butter. Add finely sliced mushrooms and cook until mushrooms are soft. When mushrooms start to brown, stir in flour. Add wine and reduce to half. Stir in tomato puree. Moisten slowly with bouillon. Boil gently for 15 minutes. Season with parsley or chervil and salt and pepper.