MARSALA MUSHROOM SAUCE

Yields 1 qt

Ingredients

- 2 tablespoons grapeseed oil
- 1 shallot, peeled and julienned thin
- 1 cup raw cremini mushrooms, quartered
- 3 sprigs fresh rosemary
- ½ cup marsala cooking wine
- 3 cups brown gravy – store bought
- 2 tablespoon sherry vinegar
- 2 tablespoons butter, diced
- Dash kosher salt and fresh ground pepper, to tase

Directions

Make the Marsala Mushroom Sauce

1. In a 1.5 qt sauce pot over medium-high heat, add 2 tbsp grapeseed oil, and the julienned shallot and stir. Cook the shallot for 30 seconds and add the quartered mushrooms.
2. Stir and sauté the mushrooms for 3 minutes until tender.
3. Add the rosemary sprigs and the marsala wine.
4. Continue to cook and reduce the marsala wine-mushroom mixture for 2 minutes and then add brown gravy and sherry vinegar.
5. Bring the sauce to a simmer and the add the butter to the sauce and stir.
6. Season the finished sauce with salt and pepper to taste and serve.