

# **Burgundy Mushrooms**

2 servings

60 minutes

## **Ingredients**

½ lb mushrooms

¼ bell pepper

½ onion

¼ cup butter

1 tbl Dijon Mustard

1 tbl Worcestershire Sauce

¼ cup brown sugar

½ cup red wine (burgundy, Cabernet Sauvignon, or Zinfandel)

Salt and pepper to taste

## **Directions**

Brush the mushrooms clean, remove stems and cut into quarters. Chop green pepper and onion. Melt butter in a saucepan, and sauté the green pepper and onion until translucent. Add mushrooms to pan and sauté until tender.

Meanwhile mix together Dijon Mustard, Worcestershire Sauce, brown sugar, and red wine. Add sauce to the mushroom mixture and season with salt and pepper. Reduce heat to low and simmer for about 45 minutes or until the sauce is reduced and thickened.