

CopyCat Outback Steakhouse Sautéed Mushrooms

Ingredients

1 tablespoon butter
16 ounces fresh small white button mushrooms
1/2 cup diced onions large dice
1/4 teaspoon salt
10.5 ounces beef broth 1 can
1/3 cup Burgundy wine

Directions

Heat a skillet over medium heat and add the butter.

When the butter melts, add the mushrooms and onions, sprinkle with salt, and sauté until the mushrooms are browned and cooked through.

Add the beef broth and wine and cook for a few additional minutes to allow the sauce to reduce.