

# CopyCat Ruth's Chris Steak House Mushrooms

## Ingredients

3 tablespoons butter  
1 tablespoon olive oil  
1 1/2 lbs (24 oz) baby bella (cremini) mushrooms  
1/8 teaspoon garlic powder  
1/2 teaspoon salt  
black pepper to taste  
1 teaspoon soy sauce  
juice of 1/2 lemon  
1 tablespoon beef stock  
1 teaspoon fresh thyme leaves  
parsley for garnish (optional)

## Directions

Trim stems of mushrooms so that only caps remain. In a large skillet heat butter and olive oil together over medium-high heat. Place mushrooms in pan in single layer. Sauté for 5 minutes or until beginning to brown.

Flip mushrooms and sprinkle with garlic powder, salt, and pepper. Sauté for 5 more minutes.

Add soy sauce, lemon juice, stock, and thyme. Cook for 2-4 more minutes or until liquid has mostly cooked off. Garnish with parsley and serve alongside potatoes, steak, chicken, or pork chops.