

Creamed Mushrooms with Wine

Grzyby w Sosie z Winem

- 1 pound mushrooms
- $\frac{1}{2}$ cup butter
- 2 tablespoons butter
- 1 cup sweet cream
- $\frac{1}{2}$ cup chicken stock or bouillon
- 2 tablespoons sherry
- Salt and Pepper

Slice mushrooms and saute in $\frac{1}{4}$ cup of butter for 10 minutes. Heat the rest of butter, add flour and when smooth, add chicken stock and cream. Season. Bring to boiling point and simmer for 5 minutes. Add cooked mushrooms. Pour sherry over the creamed mushrooms; heat and serve.