
Mushroom Cream Sauce

From the Kitchen of Brett Broussard

Mushrooms

1 tablespoon butter and olive oil

4 tablespoons butter

2 tablespoons flour

1/3 cup white wine

1/3 cup chicken stock

2 tablespoons cream

1/4 cup toasted pine nuts

2 tablespoons chopped tarragon

shaved parmesan

In a pan, heat butter and olive oil over medium-high heat. Add mushrooms and saute until soft and caramelized. Remove from pan and set aside. In the same pan, add butter and melt over medium heat until slightly browned. Add flour and cook for 1-2 minutes. Add wine, stock, and cream and whisk until smooth. Salt and pepper to taste.
