

## Mushroom (and Chicken) Sauce

4 Tbsp butter  
1 medium yellow onion, chopped  
2-4 garlic cloves, finally chopped  
5-6 medium portabella mushrooms, sliced  
3/4 cup chicken broth or light-color wine  
4 cups of heavy cream  
1 medium chicken breast, cut into thin strips (optional)  
Salt, pepper to taste



- ✚ Melt half butter over medium-high heat and brown chicken breast strips
- ✚ In a separate pan, melt the rest of butter over medium heat, add onion, mushrooms, salt and pepper to taste, and cook for 5-7 minutes. Add chicken broth/wine and simmer for 2-3 minutes. Add cooked chicken breast strips and garlic, stir in cream and simmer for 10 minutes or until the mixture reduced to your desired consistency
- ✚ Season with salt and pepper
- ✚ Drink it, dip bread in it or serve it over hot mashed potatoes or rice... whichever way it is, just make sure you make it to enjoy it!!! Or, and don't count your calories; they are well worth the taste!!!