

# Balsamic Mushrooms

---

Prep time: 10 min.

Cook time: 20-25 min.

Total time: 30 min.

1 lb. mushrooms, cleaned & quartered

¼ cup butter

1-2 cloves garlic, minced

3 Tbsp. Balsamic vinegar

Dash of salt

Pinch of freshly ground black pepper

½ Tsp. fresh or dried parsley

In a medium sauté pan, over med heat, add butter and mushrooms. Cook until butter has melted and mushrooms are coated. Reduce heat to med. low and add vinegar and minced garlic.

Simmer until Balsamic butter sauce has reduced and mushrooms are well coated. Season with salt and pepper. Add parsley and remove from heat. A great side dish served with steak.

Author: Sharon

*Irish Ivy Kitchen*

*irishivykitchen@gmail.com*