

Brad's Mushroom Steak Sauce

✕ Cook a juicy steak and add some of this gravy ✕

Ingredients:

- 1 Cup of Sliced Mushrooms
- 1 Sprig of Rosemary
- A splash of Red Wine
- 1 teaspoon of crushed garlic
- 1 Cup of Beef Stock
- 2-3 Tablespoons of Thickened cream
- ½ Tablespoon of Cornflour

Method:

- Cook garlic and mushrooms til softened
- Add Red wine and Rosemary and simmer for 1-2 minutes
- Add Beef Stock and simmer for 1-2 minutes
- Reduce heat, stir in cream
- Stir in Cornflour and allow to thicken
- Remove from heat and serve on top of steak

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