



# Noreen's Kitchen

## Best EVER

### Sauteed' Mushrooms

#### Ingredients

2 pounds button mushrooms, cleaned	1 teaspoon beef bullion powder
4 tablespoons butter	1 teaspoon garlic pepper seasoning

#### Step by Step Instructions

Melt butter in a large heavy bottomed skillet or stock pot over medium high heat.

Add mushrooms and stir to coat.

Add bullion powder and garlic pepper and stir well to combine.

Cover and allow to cook for 15 minutes or until the mushrooms have rendered all their liquid and have become soft.

Remove lid and continue to cook over medium high heat until you hear a sizzle, the liquid has evaporated and the mushrooms are lightly browned. All that should be left in the pan is a beautiful buttery mushroom sauce and mushrooms.

Serve with your favorite steak, meat loaf, or anything you like!

## **Enjoy!**