

MOM'S MUSHROOM BROTH

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1 lb fresh mushrooms, chopped
2 TBS yellow onion, chopped
2 TBS butter or olive oil
1 qt chicken broth, not diluted
4 TBS COOKING SHERRY (this recipe's secret)
A few dashes salt & pepper, to taste
A few shakes garlic powder, to taste

DIRECTIONS:

Cook mushrooms, onions & butter or olive oil together till moist, but not brown. Add chicken broth. Cover/simmer lightly 30 minutes over low heat. Moisten & wring dry a large piece of cheesecloth & line a strained with it. Sit strained over bowl - pour broth mixture through cloth slowly - when cool enough to handle, squeeze out all juices possible & keep doing this till mushrooms are dry with absolutely no moisture left. Discard mushrooms or use in another recipe. Season broth with COOKING SHERRY, KITCHEN BOUQUET, salt, pepper & garlic powder to taste. Cover/chill till ready to use. Heat to simmering & pour into preheated thermos if taking on a picnic or serve at home in classes or clear cups.