

## Hunt Country Mushroom Wine Sauce

- 1 C. Fresh mushrooms
- <sup>1</sup>/<sub>4</sub> C. Green onion, finely chopped
- 1/4 C. Butter
- 4 t. Cornstarch
- <sup>3</sup>/<sub>4</sub> C. Hunt Country *Meritage, Cabernet Franc* or *Classic Red*
- ¾ C. Water
- 2 T. Parsley, snipped
- ³¼ t. Salt
- dash Pepper
- 1. Cook mushrooms and onion in butter until just tender. Blend in 4 teaspoons cornstarch.
- 2. Add wine, water, parsley, salt and pepper. Cook and stir until bubbly. Makes 1<sup>1</sup>/<sub>2</sub> cups.
- 3. Serve with steak and the rest of your Hunt Country *Meritage, Cabernet Franc* or *Classic Red*.