



Total Time
35 MIN.

Serving & Size
1/4 CUP (2 FL OZ)


Difficulty
EASY

This rich, creamy sauce adds amazing flavor and depth to menus.

Yields
50


Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 87	
	% Daily Value
Total Fat 7.4g	11%
Saturated Fat 4.1g	21%
Cholesterol 16mg	5%
Sodium 242mg	10%
Total Carbohydrate 2.5g	1%
Dietary Fiber 0g	0%
Protein 0.7g	1%
Vitamin A 5%	Vitamin C 0%
Calcium 2%	Iron 1%

INGREDIENTS **WEIGHT** **MEASURE**

shallot, peeled, chopped		2 ea.
garlic, peeled, roasted		2 tbsp.
white wine		3 cups
water		40 fl oz.
	Campbell's® Condensed Cream of Mushroom Soup, 50 oz can	50 oz. 1 cans
butter, diced small, cold		12 oz.
Asiago cheese, grated		1 cups

INSTRUCTIONS

1. Place shallots, garlic and wine in a saucepan. Bring to a boil and reduce heat to a simmer.
2. Add water and *Campbell's®* Cream of Mushroom Condensed Soup. Bring to a boil. Reduce heat to a simmer for 3-5 minutes.
3. Blend the mixture. Slowly add in butter a few pieces at a time.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
4. Add cheese and serve warm.

 **TIP**

This sauce can break if held too hot, so hold warm. To hold sauce warm, add boiling water to an insulated coffee urn, allow it to sit for 3 minutes, remove water and hold sauce inside. Infuse fresh herbs when reducing the wine to add more flavor. Substitute grated Parmesan cheese for Asiago for another delicious option. Great with seafood and fish. Also good with pork, chicken and pasta.