



Total Time  
**50 MIN.**

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

Difficulty  
**EASY**

Creamy and buttery with slight acidic notes, this delicate sauce will complement any dish.

Yields  
**59**

<b>Nutrition Facts</b>	
Serving Size	1/4 CUP (2 FL OZ)
<b>Amount Per Serving</b>	
<b>Calories</b> 92	
	<b>% Daily Value</b>
<b>Total Fat</b> 8.3g	<b>13%</b>
<b>Saturated Fat</b> 4.3g	<b>22%</b>
<b>Cholesterol</b> 17mg	<b>6%</b>
<b>Sodium</b> 204mg	<b>9%</b>
<b>Total Carbohydrate</b> 2.4g	<b>1%</b>
<b>Dietary Fiber</b> 0.1g	<b>0%</b>
<b>Protein</b> 0.4g	<b>1%</b>
Vitamin A 6%	Vitamin C 1%
Calcium 1%	Iron 1%

**INGREDIENTS** **WEIGHT** **MEASURE**

olive oil		1/4 cups
mushrooms, sliced	10 oz.	4 cups
shallot, peeled, chopped	1 oz.	2 ea.
garlic, peeled, roasted		5 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 1 lb.

**INSTRUCTIONS**

1. Heat olive oil in a sauté pan over high heat. Add mushrooms. sauté until cooked. Set aside.
2. Add shallots, garlic, and wine to a saucepan over medium heat. Bring to a boil. Reduce heat to a simmer for 3-4 minutes.
3. Add water and *Campbell's®* Cream of Mushroom Condensed Soup. CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
4. When sauce is hot, blend immediately.
5. While blending, add butter a little at a time.
6. When finished blending, add mushrooms. Serve warm. CCP: Hold for hot service at 140°F or higher until needed.



**TIP**

Infuse fresh herbs when reducing the wine to add more flavor. This sauce can break if held 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. Great with seafood and fish. Works well with pork and chicken.