



“German Cuisine!”

Mushroom Sauce

½ cup flour
½ cup vegetable oil
½ cup onions, chopped fine
¼ cup bell peppers, chopped fine
2 cloves fresh garlic, minced
1 ½ cup button mushrooms, quartered
1 quart chicken stock (or when proper consistency is achieved)
½ cup beer, add to taste (may substitute white wine)
salt and pepper, to taste
1 tbsp butter

Instructions:

1. Heat oil and add flour, stirring constantly to make a brown roux*.
2. Add chopped vegetables and stir for about 2 minutes until vegetables start to soften.
3. Add chicken stock until sauce forms; cook until it thickens.
4. Add mushrooms and beer; adjust taste with salt and pepper.
5. Add butter after sauce has simmered for about 3 minutes.
6. Taste and serve with schnitzel or dumplings.

*Roux: cooked mixture of fat and flour used to thicken sauces.