



# MUSHROOMS IN GHOSTWOOD SAUCE





This is a delicious sauce for that steak on Fathers Day! We had it over a ribeye and was it ever good. We used about 2 tablespoons of the sauce on the steak. That way you get the great taste of the steak accented with the sauce.

## Ingredients

- 1 lb sliced mushrooms
- 2 tbsp butter
- 2 cloves minced garlic
- 1/3 c chopped onions
- 1/4 c soy sauce
- 1/4 c GHOSTWOOD
- 1/4 c apple cider vinegar
- 1/4 c ketchup
- 1/2 c brown sugar
- 1 tbsp corn starch
- 1/3 c water

## Instructions

In a large skillet, sauté mushrooms in butter over medium heat until they are nicely browned. Push them to the side of the skillet and add onion, sauté for a couple of minutes, until soft. Add garlic and cook for another minute. Add soy sauce, GHOSTWOOD, apple cider vinegar, ketchup and brown sugar. Simmer for 5 minutes over medium low heat, stirring occasionally. In a bowl, combine the corn starch and water with a whisk until combined. Add this mixture to the mushrooms and heat until it has thickened.