Burgundy Mushrooms

YIELDS: 8 servings
PREP TIME: 0hours 5mins
COOK TIME: 9hours 0mins
TOTAL TIME: 9hours 5mins

Ingredients

4 lb. White Button Mushrooms
2 sticks Butter
1 ½ tsp. Worcestershire Sauce
1 qt. Burgundy Wine (other Reds Will Work)
1 tsp. Freshly Ground Black Pepper
2 c. Boiling Water
4 whole Chicken Bouillon Cubes
4 whole Beef Bouillon Cubes
1 tsp. Dill Seed
5 cloves Garlic, Peeled
2 tsp. Salt

Directions

- Thoroughly wash the mushrooms and throw them into a large stockpot. Add all the remaining ingredients except the salt. Stir to combine.
- Bring the mixture to a boil over medium-high heat. Reduce heat to low and simmer, covered, for six hours.
- Remove the lid, then continue cooking, uncovered, for three hours.
- Add salt to taste at the end if desired. The mushrooms will be very dark in color. Simmer until needed. Server straight from the pot or in a serving bowl. Dip crusty bread in the juice---yum!
- Mushrooms keep for days in the fridge. You'll love 'em!