



Ingredients:

8 oz fresh mushrooms
1 ½ cup stock
2 tbsp butter
2 tbsp flour
½ cup sour cream
1 mushroom cube (optional)
1 tablespoon chopped dill (optional)
salt and pepper to taste
1 onion (grated)

Directions:

Clean and trim 8 oz fresh wild or domestic mushroom and cook in 1-1/2 c stock or water containing 1 grated onion.

When done (takes about 20-25 min), strain stock and set aside.

When mushrooms are cool enough to handle, slice or dice.

Mushroom Sauce (Sos Grzybowy)

In saucepan melt 2 tbsp butter, add 2 tbsp flour, stirring into a paste and gradually dilute with the mushroom stock. Stir in 1/2 cup sour cream and whisk till smooth.

Add 1 crushed mushroom cube (optional) and 1 T chopped dill (optional) and salt & pepper to taste.

Simmer briefly until desired thickness is achieved.

Spoon over steak, roasts, chicken, turkey, poached meatballs, buckwheat groats, potatoes, or noodles. Makes a great topping for potato pancakes and potato dumplings.