

# Mushroom Delight

*Not all appetizers have to be spicy!*

## INGREDIENTS

- 1 lbs large mushrooms
- 1 medium onion, finely chopped
- 1 cube beef bouillon
- 1 c cilantro
  - Maggi Seasoning sauce
  - Worcestershire sauce
  - salt to taste



## DIRECTIONS

- 1: In a large skillet, melt the butter.
- 2: Add mushrooms and sauté.
- 3: Then add the onions, cooking until tender.
- 4: Flavor with Maggi sauce, Worcestershire sauce. Add beef bouillon, stirring until dissolved. Add cilantro and continue sautéing for 10 minutes.
- 5: Taste the sauce. If needed, add salt. Cook 10 minutes more or until the mushrooms are well cooked.
- 6: Pour into an appetizer bowl & spike with colorful tooth picks.

**Tip:** If you'd like to make this spicy, you may add some Tamasula or Valentina bottled sauce.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.



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Cut along the dashed line and then fold your sheet  
in half along the dotted line. Your recipe card is  
ready for use.