



About This Recipe

"We eat these as a topper for steak or baked potatoes, or as a side dish with just about anything. Easy and flavorful."

Ingredients

- 1 tablespoon butter or 1 tablespoon margarine
- 2 cloves garlic, minced
- 1 1/2 lbs fresh mushrooms, sliced
- 1/4 cup soy sauce
- garlic powder (to taste)
- black pepper (to taste)

Directions

1. Melt butter over medium heat in a large pan.
2. Add garlic and saute for 2 minutes.
3. Add sliced mushrooms, stir to coat, and cook for about 5 minutes.
4. Drizzle soy sauce into the mushrooms.
5. Sprinkle with garlic powder and black pepper.
6. Continue cooking over medium heat for about 10 minutes or until desired doneness is achieved.
7. Remove from pan and serve.