



Total Time
50 MIN.

Difficulty
EASY

Yields
12

Serving Size

Prepare a large batch of this thick and robust sauce as needed to serve over a variety of dishes, such as burgers, roasted meats, cooked pasta, meatballs and much more.

INGREDIENTS

WEIGHT

MEASURE

butter	1/4 cup	60 mL
canola oil	1/4 cup	60 mL
sliced assorted mushrooms (such as button, cremini, oyster, shiitake and portobello)	4 lbs	
finely chopped onion	1 cup	250 mL
minced garlic	1 tbsp	15 mL
finely chopped rosemary	1 tbsp	15 mL
finely chopped sage	1 tbsp	15 mL
finely chopped thyme	1 tbsp	15 mL
salt	1 tsp	5 mL
pepper	1/2 tsp	3 mL
dry white wine	1 1/2 cups	375 mL
Campbell's® Signature Sautéed Mushroom and Onion Bisque	1 pouch (4 lb)	1 pouch (1.81 kg)
35% whipping cream	1 cup	250 mL

INSTRUCTIONS

- Heat butter and oil in large skillet set over medium-high heat; cook mushrooms for about 10 minutes or until browned and softened. Add onion, garlic, rosemary, sage and thyme; cook for 3 to 5 minutes or until browned. Season with salt and pepper.
 - Deglaze pan with white wine; simmer for about 5 minutes or until reduced by half. Stir in soup; simmer for about 10 minutes or until thickened. Add cream and cook until heated through. Let cool completely and refrigerate for up to 5 days.
- Serving: Heat required amount of sauce in skillet.



Tip

- Finish with fresh herbs, such as parsley, chives, tarragon and/or chervil.
- Remove sauce from heat just before desired thickness is achieved and reduce to final consistency when reheating for service.

Tips: