



Olive on Tap Garlic Butter Tamarin Soy-Glazed Mushrooms

INGREDIENTS: 4 Tablespoons *Olive on Tap Garlic Butter*
Olive Oil * 16oz mushrooms, sliced * 2 cloves garlic, pressed
or minced * 1 - 3 teaspoons gluten-free Tamarin or soy sauce

Heat butter in a large, 12" skillet over medium-high heat until sizzling. Add mushrooms then stir to coat. Saute until the mushrooms release their liquid then add garlic and continue to saute until the liquid has evaporated and the mushrooms are golden brown, 10-12 minutes. Stir occasionally and monitor temperature to ensure mushrooms are lightly sizzling and garlic doesn't burn.

Drizzle on desired amount of Tamarin or soy sauce then stir to combine. Taste then add pepper if necessary.

Rebecca's Notes: I added chopped fresh parsley for a little color, chopped/thin sliced onions are awesome which is completely optional.