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**Sautéed Mushrooms**

3 Tbsp. clarified butter, divided	½ tsp. Tennessee Gourmet® Savory Beef Rub, divided
1 pound mixed sliced mushrooms (about 8 cups)	1 Tbsp. dry sherry or port wine
2 Tbsp. minced shallots	Salt and pepper to taste

**Note:** *To make clarified butter: Cut unsalted butter in small pieces. Melt slowly on low heat (do not boil and do not stir). After butter separates, remove from heat; skim foam off top and discard. Ladle clear yellow clarified butter into jar. Discard milk solids on bottom. May be refrigerated for later use.*

Heat skillet on high. Add 1½ Tbsp. clarified butter to pan on high; swirl to coat pan. Add 4 cups mushrooms and sprinkle with ¼ tsp of Savory. Don't toss or stir until mushrooms start to brown, 1-2 minute. Cook 1-2 minute more. Remove from pan.

Repeat steps with remaining butter, mushrooms and Savory. When the last batch of mushrooms are done, return reserved mushrooms to pan.

Add shallots and sherry to the mushrooms. Cook, stirring 1 min until mushrooms are evenly coated. Season to taste with salt and pepper.