

## **Pioneer Woman's French Onion Soup Stuffed Mushrooms**

### **Pioneer Woman Cooking**

2 tablespoons butter  
2 whole large onions, halved and sliced thin  
1/4 cup beef broth  
7 dashes Worcestershire Sauce  
Splash Of red Or white wine ( I used cooking wine)  
1/2 cup grated Gruyere or Swiss Cheese  
Kosher salt  
24 whole white Or Crimini mushrooms, washed and stems removed  
minced parsley, optional for garnish

In a medium skillet, melt 1 tablespoon butter over medium heat. Add onions and saute for 15 to 20 minutes, stirring occasionally, until very soft. Splash in wine, broth, and Worcestershire. Cook for another 5 minutes, or until liquid is cooked down. Set aside.

Melt 1 tablespoon butter in a large skillet over medium heat. Throw in mushrooms and toss around for 2 minutes, just to start the cooking process. Sprinkle mushrooms with salt.

Place mushroom caps face down in a baking dish. Heap cavity with sauteed mushrooms, then sprinkle Gruyere over the top. Bake at 10 minutes on 325 degrees. Turn on broiler and broil for a couple of minutes, until the top of the Gruyere starts to bubble and slightly turn brown.