# French Onion Soup Stuffed Mushrooms

## Ingredients

- 2 tbsp butter
- 2  onions, halved and sliced very thin
- 1/4 cup beef broth
- 7 dash worcestershire sauce
- big splash of red wine
- 1/2 cup grated gruyere or swiss cheese
- 24  mushrooms washed and stemmed



## Summary

**Yield:** 8
**Prep Time:** 1 hour
**Category:** Appetizers
**Cuisine:** American

## Instructions

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.

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Sprinkle mushrooms with salt.

Place mushroom caps face down in a baking dish.

Heap cavity with sauteed onions, 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.

Sprinkle minced parsley over the top and serve.