Buttery Slow Cooker Ranch Mushrooms



These mushrooms make a great side dish for steak, chicken, or pork. They can also be served as an appetizer with toothpicks.
Your Key Ingredient:

NESCO Slow Cooker

Ingredients:

- 4 lbs. fresh whole button mushrooms
- 2 cups butter, melted
- 2 packets of dry ranch dressing mix
- 2-4 tbsp. fresh parsley minced (optional, for garnish)

Instructions:

1. Clean the mushrooms by gently wiping them with a

damp paper towel. Trim stems if necessary.
2. In a microwave-safe bowl or saucepan, melt the butter.
3. Add the dry ranch dressing mix to the melted butter and stir well.
4. Place the mushrooms in the slow cooker and pour the ranch butter mixture over them. Toss to coat evenly.
5. Cover and cook on **low** for **3-4 hours**, stirring occasionally.
6. Sprinkle with fresh parsley before serving if desired.