



Oyster Mushroom Gravy



Recipe by Hannah Moles

TIME	SERVES	COOK TEMP
30-40 MINUTES	4	

INGREDIENTS	NOTES
<ul style="list-style-type: none"> • 3 TABLESPOONS BUTTER • 2-3 CLOVES OF GARLIC • ½ LB OF OYSTER MUSHROOMS (OR ANY MIX WILL WORK) • 3 TABLESPOONS FLOUR • 2 CUPS BROTH OF CHOICE (VEGGIE OR CHICKEN WORK BEST) • 1 TEASPOON DRIED SAGE • 1 TEASPOON DRIED ROSEMARY • 1 TEASPOON DRIED THYME • SALT AND PEPPER TO TASTE 	

DIRECTIONS

- MELT BUTTER OVER MEDIUM HEAT IN A SAUCEPAN. ADD GARLIC AND COOK UNTIL FRAGRANT, ABOUT 1-2 MINUTES.
- CHOP MUSHROOMS UP INTO SMALL PIECES, OR LEAVE BIGGER STRIPS FOR A CHUNKIER GRAVY.
- ADD MUSHROOMS TO THE POT AND SAUTÉ UNTIL THE MUSHROOMS HAVE LOST THEIR MOISTURE AND ARE BROWNING LIGHTLY. STIR REGULARLY TO AVOID BURNING AND STICKING TO THE POT.
- TURN THE HEAT TO LOW AND ADD FLOUR TO THE MUSHROOMS. STIR CONSTANTLY UNTIL THE FLOUR TURNS GOLDEN BROWN AND IS STARTING TO COAT THE BOTTOM OF THE POT.
- ADD THE BROTH AND WHISK THOROUGHLY, ENSURING NO FLOUR CHUNKS ARE LEFT STICKING TO THE BOTTOM OF THE POT AND ALL THE FLOUR IS DISSOLVED.
- ADD SEASONINGS, SALT, AND PEPPER TO TASTE.
- ALLOW TO SIMMER OVER MEDIUM/LOW HEAT FOR ABOUT 10 MINUTES, OR UNTIL IT'S THICKENED TO YOUR LIKING.



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