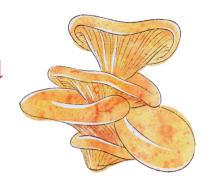


## Oyster Mushroom Gravy



Recipe by Hannah Moles

TIME	SERVES	COOK TEMP
30-40 MINUTES	4	
INGREDIENTS		NOTES
<ul> <li>3 TABLESPOONS BUTTER</li> <li>2-3 CLOVES OF GARLIC</li> <li>½ LB OF OYSTER MUSHRO</li></ul>	E ORK BEST) MARY E	

## 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.

