

## Mushroom Gravy

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 12 ounces chopped mushrooms
- 2 1/4 cups water
- 1 tablespoon soy sauce
- 3 packets **G. Washington's Rich Brown Seasoning & Broth**
- 3 teaspoons cornstarch dissolved in 1/4 cup of water
- salt and pepper to taste

In a medium saucepan, heat oil over medium heat. Add onion and garlic and cook, stirring often, until onion is soft, about 5 minutes. Add mushrooms and cook, stirring often, until mushrooms begin to release their juices. Add water, soy sauce, **G. Washington's Rich Brown Seasoning & Broth** and cornstarch dissolved in water. Stir well and simmer until thickened slightly, about 10 - 15 minutes. Season with salt and pepper to taste.

