

Vegetarian Mushroom Gravy

You can use any mixture of mushrooms in this recipe. The most typical is about $\frac{1}{2}$ button and $\frac{1}{2}$ cremini. Add some portabella or shitake for variety.

- 1+ lb Mushrooms
- 4 Tbsp Butter (unsalted)
- 2 Shallots (finely chopped)
- 3 Tbsp Flour
- 4 c Vegetable Stock

Remove stems and finely chop mushrooms, set aside. Finely chop shallots.

Place 3 Tbsp butter in a large sauté pan over medium heat; add shallots, and cook until translucent, 3 to 5 minutes. Add chopped mushrooms, and cook until mushrooms are soft and browned and all liquid has evaporated.

Place remaining Tbsp butter and flour in medium sauce pan over medium heat; cook until browned and fully combined, 2 to 3 minutes. Slowly whisk in the stock' bring to a boil, whisking until thickened. Add the mushroom mixture.

Serve hot. Makes $3\frac{1}{2}$ cups.

