
















German Mushroom Gravy

A rich, creamy, and savory
German-style sauce. Serves 4-6.

INGREDIENTS

-  2 1/2 cups sliced assorted mushrooms
-  1 onion finely chopped
-  2 cups beef broth (or can be substituted with vegetable broth for vegetarian sauce)
-  2 teaspoons dried oregano
-  1 teaspoons dried basil
-  1 tablespoon fresh thyme
-  salt & pepper to taste
-  1/4 teaspoon worchestershire sauce
-  2 tablespoons flour
-  2 tablespoons butter
-  1/2 cup heavy cream
-  2 cloves garlic, minced
-  pinch of nutmeg

INSTRUCTIONS

Melt butter in a large skillet over medium heat. Add onions and saute until translucent.

Add mushrooms and cook until browned (8-10 minutes).

Add garlic, oregano, basil, thyme, and nutmeg, cook for 1 minute.

Sprinkle flour over the mixture and stir well to cook the roux.

Slowly pour in the broth while whisking constantly to prevent lumps.

Simmer for 5-7 minutes until thickened.

Stir in heavy cream. Season with salt and pepper to taste. Serve hot.

