

Mushroom Gravy

1/2 STICK BUTTER
1/2 PINT FRESH WHITE MUSHROOMS
(CHOPPED)
1 SMALL ONION (SLICED IN STRIPS)
4 CUPS BEEF STOCK (not broth)
5 TBSP. CORN STARCH
1 TBSP. WORCESTERSHIRE
1/2 TSP. BLACK PEPPER
1 CLOVE PRESSED GARLIC (ADD AT END OF
RECIPE)

Melt butter in a large skillet or saucepan. Add mushrooms and onion and sauté until soft. Pour beef stock in a large measuring cup and add corn starch. Whisk until well blended, then add Worcestershire sauce to stock. Once mushrooms/onions are soft, add 1/2 tsp. black pepper then pour in stock.

Simmer everything until the cornstarch clears and gravy becomes brown. Finally, add 1 clove of pressed garlic and mix well. Set aside and serve over Salisbury Steak (recipe on previous page).

“This is a dish you can make to impress company. It is easy and can be walked away from while it is in the oven so your time can be spent on other dishes. It is beautiful on the plate and the flavors are spot on.”

-Tammy