



Garden Fresh Farm Recipes

Brown Mushroom Gravy

Absolutely nothing beats homemade when it comes to gravy. This mushroom gravy recipe has great depth of flavor and is easy to prepare.

Ingredients:

1 (16 ounce) package sliced mushrooms
salt to taste
1 Tbls Butter
1/4 cup all-purpose flour, or as needed
2 cups beef stock
1 pinch ground black pepper to taste
fresh thyme leaves, to taste (optional)

Directions:

Heat butter over medium heat in a saucepan until it foams. Stir in mushrooms. Season with salt. Simmer until liquid evaporates, about 20 minutes.

Stir in the flour, cooking and stirring for about 5 minutes. Add about 1 cup of beef stock, stirring briskly until incorporated, then pour in the remaining stock and mix thoroughly. Season with black pepper and thyme. Reduce heat to medium-low, and simmer until thickened, about 30 minutes, stirring often.