



Garden Fresh Farm Recipes

Mushroom Gravy

Homemade mushroom gravy is a rich, savory sauce with an earthy flavor that elevates any dish it's poured over. It has a velvety texture and a warm, caramel-brown color dotted with tender slices of mushrooms. The flavor is deeply savory with hints of garlic, onion, and herbs like thyme, adding layers of depth. A subtle umami from the mushrooms and optional soy sauce makes it robust, and the creamy consistency makes it perfect for pairing with mashed potatoes, roasted vegetables, or meats. It's comfort in a spoonful, delivering both heartiness and elegance to your meal.

Ingredients:

2 tablespoons butter (or olive oil)
1 small onion, finely chopped
2 cloves garlic, minced
8 ounces mushrooms (button or cremini), sliced
2 tablespoons all-purpose flour
2 cups vegetable broth (or beef or chicken broth for richer flavor)
1 tablespoon soy sauce (optional, for extra umami)
1/2 teaspoon dried thyme or rosemary
Salt and pepper, to taste
Fresh parsley, chopped (for garnish, optional)



Directions:

Sauté Onion & Garlic: In a medium saucepan, melt the butter over medium heat. Add the onion and cook until it's soft and translucent, about 3–4 minutes. Add garlic and cook for another minute.

Cook Mushrooms: Add the mushrooms to the pan and cook until they release their liquid and turn golden brown, about 5–7 minutes.

Add Flour: Sprinkle flour over the mushrooms and stir well to coat. Cook for about 1–2 minutes to remove the raw taste of the flour.

Add Broth: Gradually pour in the broth while stirring continuously to prevent lumps. Add soy sauce (if using), thyme, salt, and pepper.



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Simmer: Bring the gravy to a simmer and cook for about 5–10 minutes, stirring occasionally, until it thickens to your desired consistency. If it gets too thick, you can add a bit more broth.

Serve: Garnish with fresh parsley if desired. Serve warm over mashed potatoes, meat, or vegetables.

Enjoy your homemade mushroom gravy!