

Savory Vegetarian Mushroom Gravy

1 cup mushrooms, sliced
1 medium onion, chopped
2 cup low sodium vegetable broth
1 tbsp Miso
½ teaspoon dried sage
½ teaspoon dried marjoram
½ teaspoon dried thyme
2 cloves garlic, chopped
1 tsp black pepper
2 Tbsp cornstarch

Directions

1. In a large sauté pan, heat 2 tbs of broth over medium heat. Add onions and cook about 5 minutes, until they turn clear. Add mushrooms and sauté for another 5 minutes until onions are starting to brown.
2. Add garlic, miso and herbs. Sauté until garlic is fragrant.
3. Mix cornstarch and a ¼ cup of broth until smooth. Add to pan with onions and add rest of broth. Stir well. Bring to a boil, then simmer. Place in blender and blend until smooth.
4. Put mixture back in pan. Bring heat to medium-high and cook until mixture coats the back of a spoon, about 5-10 minutes.
5. Season with pepper and serve over your favorite side dish (like mashed potatoes!)

Makes 4 ½ cup servings.