

Recipe Name **Thanksgiving Turkey Gravy**

Ingredients: 4 cups of turkey/chicken stock, homemade or store bought
 4 Tbsp. vegan butter
 4 Tbsp. GF flour
 4 baby bella mushrooms, sliced thinly (optional)
 Garlic powder
 White pepper
 2 Tbsp. dry Sherry or dry white wine (optional)

Directions

1. Melt butter over medium heat, add flour and cook stirring for about 5 minutes until nice and golden brown.
2. Turn heat up to high and slowly add broth, whisking as you go so that it does not clump. Continue whisking until all the broth is incorporated.
3. Add optional mushroom slices, garlic and white pepper. Bring gravy to a boil and then reduce heat to a simmer. Simmer for about 15 minutes or until thickened. You can make ahead to this point and refrigerate for up to 2 days or freeze for up to 3 months.
4. If cold, reheat gravy in a saucepan. Once you have your drippings from your turkey, be sure to defat the drippings before adding to the gravy. Also add the Sherry or wine if desired. Stir to combine, taste and adjust salt, white pepper and garlic as needed.

*If you prefer your gravy thicker, you can bring your gravy to a boil again. Add a slurry of a tsp. of cornstarch or arrowroot powder mixed with a tsp. of cold water to the hot gravy, whisking constantly until well combined. Continue to stir/whisk until it thickens further.