

Mushroom Gravy

Printed from Mushroom Recipes at <http://www.mushroomrecipes.org/>

Ingredients:

½ lb of white mushrooms, chopped.

½ lb of shiitake mushrooms, chopped.

2 cups of water, or as needed.

Basil.

Marjoram.

Thyme.

1 tablespoon of whole wheat flour, to thicken.

½ teaspoon of salt.

Freshly-ground black pepper, to taste.

1 dash of soy sauce, to taste.

Directions:

Chop the mushrooms the put them in a large pan with a couple tablespoons of water; heat on medium.

Cook the mushrooms for about 8 minutes until most of the water has cooked out.

Add the basil, marjoram and thyme.

Slowly add the flour and remaining water, stirring constantly so to avoid lumps.

Once the desired consistency has been reached, add the soy sauce, salt and pepper.