

Brown Gravy, Mushrooms & Onions

Ingredients:

- 3 tbsp Olive Oil or unsalted Butter
- 1 cup Onion, chopped
- 1 cup Mushrooms, chopped
- 3½ tbsp all-purpose Flour
- 3½ cups Beef Broth
- 1¾ tsp all purpose Seasoning or seasoned Salt
- 1¾ tsp Garlic powder
- 1¾ tsp Onion powder
- 1¾ tsp dried Thyme
- 1 tsp Black Pepper

Instructions:

Heat up the olive oil in a skillet or saucepan over medium heat.
Once the oil is heated up, add in the onion and mushrooms and cook until softened, about 5 minutes.
Be sure to stir frequently so that they do not burn.
Gently sprinkle the flour over the onion and mushrooms and cook for 1 minute, stirring constantly to cook off the flour taste.
Gradually whisk in the beef broth until it is smooth and there are no lumps of flour.
Bring the gravy to a simmer and cook for 5 minutes, or until thickened.
Sprinkle in your seasonings, including the all purpose seasoning, garlic powder, onion powder, thyme, and pepper.
Mix them in well.
If the gravy is too thick, slowly add in some water, about 1 tbsp at a time until you get your desired consistency.
Serve immediately over your favorite roasted meats or vegetables.

<https://delicioussidedishes.com/homemade-brown-gravy-recipe-with-onions-and-mushrooms/#recipe>