

# Easy Savory mushroom gravy

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When it comes to comfort food, a rich and savory mushroom gravy is a game -changer. Perfectly versatile and bursting with earthy flavors. this easy recipe will elevate your holiday table or any meal that calls for a warm hearty sauce. Whether you're spooning it over mashed potatoes, drizzle it on roasted meats, or pairing it with a classic stuffing, this mushroom gravy is a must-have. This easy savory mushroom gravy is the perfect finishing touch to elevate any dish from holiday feasts to weeknight dinners.

## Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to any meal. Here's why I love this recipe:

1. Minimal ingredients : It uses just a handful of pantry ingredients and fresh mushrooms, making it accessible and budget friendly.
- 2: Quick prep time: Ready in under 30 minutes, it's perfect for busy weeknights or last minute addition to holiday meals.
- 3: Versatile: It's earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.
- 4: Customizable: you can use any combination of mushrooms that fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

What's not to love about a recipe that's as comforting as it is easy and delicious. Rich, flavorful and easy to make, it's a versatile addition to your recipe cards that will impress family and friends. Give it a try and enjoy!!!!

## Ingredients

- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

## Instructions

1. Start by wiping your mushrooms clean with a paper towel then slice
2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown.
3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
5. Return the mushrooms back to the pan just to heat through. ENJOY!!!!!!