

Appetizer

TERRENCE'S GOBBLE GOBBLE

MUSHROOM GRAVY



YIELDS: 4 CUPS

INGREDIENTS

- ¼ CUP OLIVE OIL
- 1 LARGE ONION, ⅛-INCH SLICES
- 1½ TBSP SALT
- 1 TBSP FRESH THYME
- 1 LB BUTTON MUSHROOMS
- ⅔ CUP DRY WHITE WINE
- 4 CUPS CHICKEN STOCK
- 4 TBSP (1/2 STICK) UNSALTED BUTTER
- ¼ CUP ALL-PURPOSE FLOUR
- ½ CUP CHOPPED FRESH PARSLEY
- FRESH GROUND PEPPER

INSTRUCTIONS

1. Heat olive oil in a large saucepan over medium heat. Add the onions, salt, and thyme and cook, stirring continuously, until the onions become soft and translucent, about 10 minutes.
2. Add the mushrooms and cook until almost all of the liquid has evaporated, about 10 minutes. Add the white wine and continue cooking until the pan is almost dry, about 5 minutes. Add the chicken stock and continue cooking until the stock is reduced by half, about 30 minutes.
3. In the meantime, combine the butter and flour in a small bowl and mix with the back of a wooden spoon until a smooth paste forms. Add the paste to the simmering gravy and whisk continuously until the paste has completely dissolved and the gravy has thickened. Stir in the parsley and add pepper to taste.

Recipe: *The Meatball Shop*; Photo: *Hungry-Girl.com*

