

Chanterelle Gravy

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| 1) Beef Base or Bouillon Cube | 1-2 tsp or 1-2 cube (depending on strength wanted) |
| 2) Scallion or Shallot | 1 (chopped) |
| 3) Chanterelles | 6-8 oz (medium diced) |
| 4) STG Garlic Salt and Pepper (GSP) | 1 tsp |
| 5) Water | 1.5-2 cups |
| 6) Flour | 2 tbsp |
| 7) Butter | 2 tbsp |

Add Beef Base or Bouillon Cube to water in a pot and heat to near boil dissolving.

While heating base, add 1 tablespoon of butter to a small pan and melt butter. Add chopped scallion or shallot to the butter and sauté for about 2 minutes over medium heat. Add Chanterelles and GSP, sauté for another two minutes stirring to make sure all Chanterelles are covered with mixture. Remove from heat and set aside.

In a gravy pot or sauté pan add 1 tbsp butter and melt under low heat. After melted, add flour to butter and whisk together smoothly. Note, when using a sauté pan, a flat whisk works best. After whisking together turn heat to medium and start adding the hot beef stock slowly whisking until smooth. Thickening will occur. Continue adding stock and whisking until desired thickness is achieved. Gravy should be very smooth and free of lumps at this point.

Add Sauté Chanterelle mixture to Gravy. Turn down heat to low and simmer.

Optional: You can use cornstarch and water instead of flour and butter. For this procedure, add the Chanterelle mixture to the stock and heat to near boil. Slowly add stirred mixture of ¼ cup cold water with ½ tbsp cornstarch to hot stock while stirring. Add until desired thickness is achieved.

Note:

- 1) Chicken base or Bouillon can be substituted for Beef
- 2) Basic gravy and sauce mix starter is 1:1 Flour:Butter
- 3) Increase amount of flour and butter when increasing the total quantity of gravy/sauce