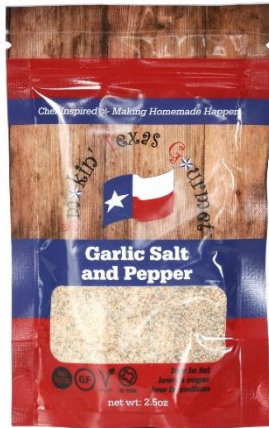




RKF Recipes



Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Chanterelle Gravy

Ingredients

- 1-2 tsp beef stock or 1-2 bouillon cubes
- 1 scallion or shallot chopped
- 6-8 oz. medium diced Chanterelles
- 1 tsp Garlic, Salt, and Pepper (GSP)
- 1.5-2 cups of water
- 2 tbsp flour
- 2 tbsp butter



Directions

1. Add beef base/bouillon cube to water in a pot and heat to near boil dissolving
2. While heating base, add 1 tbsp butter to small pan and melt butter
3. Add chopped scallion/shallot to butter and sauté for 2 min on medium heat
4. Add chanterelles and GSP, sauté for another 2 min while stirring, all chanterelles covered in mixture. Remove from heat and set aside.
5. In a gravy pot or sauté pan add 1 tbsp butter and melt on low heat, after melted add flour to butter and whisk together smoothly (NOTE: flat whisk works best in sauté pan)
6. Turn up to medium heat, add beef stock slowly while whisking until smooth. Continue to add stock and whisk until desired thickness is achieved. (NOTE: should be smooth and free of lumps at this point)
7. Add sautéed chanterelle mixture to gravy, turn down heat to low and simmer

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