

Joan's Mushroom Gravy

Makes: 4 cups

1 lb. Fresh Mushrooms	4 Tbsp. Olive Oil (may need more)
½ cup scallions, finely chopped	2 cloves garlic, finely minced
3 Tbsp. flour	2 cups chicken broth
1 cup dry white wine/water	2 Tbsp. tomato paste
2 Tbsp. Fresh Parsley (finely chopped)	1 tsp Fresh thyme leaves
½ tsp. salt	2 tsp. ground black pepper

Rinse, pat dry and halve fresh mushrooms. In medium saucepan, heat 2 Tbsp. of olive oil, add mushrooms and sauté 5 minutes. Remove mushrooms, set aside. Heat remaining 2 Tbsp. olive oil, add scallions and garlic sauté 4 minutes. Stir in flour, gradually add chicken broth and wine. Cook, stirring until thickened. Add remaining ingredients along with the reserved sautéed mushrooms.

Serve over mashed potatoes, stuffing and turkey.