

Miracle Mushroom Gravy

From New York Times Cooking

Ingredients:

1 (10-ounce) package cremini (baby bella) mushrooms
1 tablespoon canola oil
½ cup diced shallots
1 teaspoon dried sage
¼ teaspoon red pepper flakes
Scant ⅛ teaspoon ground clove
1 tablespoon soy sauce
1 tablespoon maple syrup
1 tablespoon unsalted butter
1 tablespoon all-purpose flour
1½ cups whole milk

Directions:

Step 1: Slice mushrooms about ¼-inch thick. You will blend them later, so there's no need to be overly precise. Add the canola oil to a medium frying pan over high heat, and then sauté the mushrooms until browned. Add the shallots to the pan and continue to cook for another minute until the rawness has been cooked out of the shallots and they're translucent.

Step 2: Place the mushrooms and shallots into the work bowl of your food processor, and add the sage, red pepper flakes, clove powder, soy sauce and maple syrup.

Step 3: In the same pan over medium heat, melt the butter and add the flour. Whisk the mixture until fragrant, about 5 minutes. Whisk in the whole milk, and heat the mixture until slightly thick. Add the milk mixture to the food processor that contains the mushroom mixture. Pulse until the mushrooms are finely chopped and well incorporated into the milk, but leave some chunkiness for a nice texture.

Step 4: Return the mixture to the pan and keep warm until ready to serve. If it gets too thick, add some milk or stock to thin it out.