



PORT MUSHROOM GRAVY (GLUTENFREE)

Katie Simmons

INGREDIENTS

25 MINUTES 16 SERVINGS

- 1 package (8oz) cremini mushrooms
- 1 shallot
- 3 tbsp brown rice flour
- 1/4 cup Port wine (or any other wine, must be gluten free if preparing for someone with Celiac)
- 2 cups vegetable stock
- 2 cloves garlic
- 1 tsp. dried thyme

TAGS

#glutenfree #holiday #oilfree #oilfree #vegan #vegetarian



1

Gather ingredients



2

Preheat a wide pan over high heat. No oil needed



3

Slice the mushrooms and mince the shallot





4

Add the mushrooms and shallots to the hot pan. Spread into a single layer, sprinkle with salt, and let brown.



5

Cook until mushrooms and shallots are well browned, about 10 minutes



6

Add brown rice flour and stir. Cook until flour is no longer white and absorbs much of the juices.



7

Deglaze the pan with port (or any other wine). Scrape up any bits on the bottom of the pan. Note: Use gluten free alcohol if preparing for someone with Celiac disease



8

Add vegetable stock, garlic, thyme.



9

Simmer, partially covered, at least 10 minutes





10

Gravy is ready when thick. Can be made up to 3 days ahead of time and simply microwave or simmer before serving.



11

Serve over Smashed Potatoes

