

## Vegetarian Mushroom Gravy

½ C sliced mushrooms  
1 T butter  
1/3 c diced onion (1 medium)  
3 cloves garlic, minced  
3 T olive oil  
2 T flour  
1 ½ C vegetable broth or bouillon  
2 t soy sauce  
1 T chopped sage  
Salt & pepper as needed

Saute mushrooms in butter until browned. Set aside. Saute garlic and onion in olive oil until transparent. Add flour and stir until paste is formed. Combine broth and soy sauce. Slowly pour in broth, stirring constantly. Add mushrooms. Bring to a boil and simmer for several minutes until thickened. Add sage. Adjust seasoning to taste.