Creamy Mushroom Gravy

This creamy mushroom gravy comes together in a matter of minutes and has a delicious savory flavor that makes it perfect to pour over potatoes, rice, and your favorite savory vegan entrees.

Ready in **20 minutes**
Makes **2 ½ cups of gravy**

**Ingredients**
- 8 oz diced mushrooms, any variety
- ½ yellow onion diced
- 1 Tbsp soy sauce, tamari sauce or liquid aminos
- ¼ tsp dried thyme
- ½ tsp poultry seasoning
- ¼ tsp paprika
- ⅛ tsp allspice
- 1 Tbsp vegan butter or oil
- 1 ½ Tbsp cornstarch
- ½ cup unsweetened plant milk
- 2 cups water or vegetable broth
- Sea salt to taste

**Preparation**

1. Heat a large saucepan over medium heat. Add all ingredients except plant milk, cornstarch, and broth or water. Sauté for about 2 minutes until vegan butter is melted and all spices are evenly distributed and fragrant.

2. Cover with a lid and allow to cook for 5-7 minutes, until mushrooms and onions are tender and have released their liquid, stirring occasionally.

3. Turn off heat and remove the lid to allow steam to escape. Add plant milk, sautéed mushrooms and onions, and cornstarch to a blender or food processor and blend for about a minute until smooth. Add broth or water and blend for another 30 seconds until smooth.

4. Return blended mixture to the saucepan and cook over medium heat for another five minutes. Stir constantly to prevent lumps from forming. When gravy has slightly thickened, turn off heat and serve.

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