

EASY VEGETARIAN GRAVY

READY IN: 20mins

YIELD: 2 cup UNITS: US

INGREDIENTS Nutrition

3 tablespoons margarine

2 tablespoons of finely chopped onions

2 minced garlic cloves

3 tablespoons flour

2 tablespoons beef broth "Rose Hill"

1 ½ cup water

Salt and pepper

DIRECTIONS

Put margarine in a pot and sauté the onions and garlic over med-high heat.

Reduce heat back to medium after onions and garlic have become golden brown.

Make a roux by gradually adding the flour, while continuously stirring to avoid lumps.

Still stirring, add beef broth and water to the mixture.

Add salt and pepper to taste.

Once the gravy has reached desired thickness, turn off the stove and you are done!