

MUSHROOM HUNTER GRAVY

Ingredients

- ½ lb Bacon, chopped
- ½ Yellow Onion, diced
- 2 Cups Mushrooms, chopped
- ¼ Cup AP Flour
- ¼ Cup Red Wine
- 2 Cups Beef Stock
- 2 TBSP Butter
- Kosher Salt and Black Pepper to taste

Method of Preparation

In a medium saute pan over medium heat cook the bacon until crispy. Remove from pan to drain on paper towels. In same pan with bacon fat, add onions and saute for 3 minutes. Add mushrooms and continue sauteing for 2 minutes. Stir in 1/4 cup flour. Cook flour to make roux until light brown, about 2 minutes. Add wine and cook for 3 minutes, reducing by 1/3, then add stock. Continue cooking to reduce by 1/3 again. Add the butter and stir until melted. Season with salt and pepper. Keep warm.

Yield: Approx 4 cups