

# Gravy

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Servings: 4

Serving Size: 7oz

Ingredients	Quantity	Measure
Liquid Butter Alternative	¼	Cups
Yellow Onion, diced	½	Cup
Flour, All purpose	¼	Cup
Vegetable Broth, low sodium	3	Cups
Soy Sauce	2	Tablespoon
Vegan Poultry Seasoning	1	Teaspoon
Salt	¼	Teaspoon
Pepper	¼	teaspoon
Tofurky Hickory Deli Slices	2	ounces

## Preparation

1. Preheat sauce pan over medium heat.
2. Add liquid butter and allow to come up to temperature.
3. Dice the Tofurky Slices into small pieces.
4. Add the onion and diced Tofurky to the vegan butter and sauté for 2 to 3 minutes or until the onions turn translucent.
5. Add flour to the pan and continue to sauté for 1 to 2 minutes to toast the flour and create a roux.
6. Add the vegetable broth and whisk to fully incorporate the flour.
7. Reduce the heat to low, add the soy sauce, poultry seasoning, salt and pepper.
8. Allow the sauce to simmer for 5 to 7 minutes or until thickened to coat the back of the spoon.
9. Hold warm for service

