

Savory Mushroom Gravy

Yield: approximately 3 cups

- 4 Tablespoons unsalted butter, divided
- 1 Tablespoon avocado or other high heat fat
- ¼ Cup finely chopped shallot
- 8 Ounces finely chopped mushrooms
- Salt and freshly ground pepper
- 3 Tablespoons dry sherry
- 4 Cups turkey or chicken stock
- 1 Tablespoon cornstarch mixed with 3 Tablespoons broth or water
- 1 Tablespoon thinly sliced chives
- 1 Tablespoon chopped fresh parsley
- 1 Tablespoon chopped fresh sage

Heat 2 tablespoons butter and oil in a 12-inch skillet over medium heat. Add shallot and cook, stirring, until soft but not brown, 1-2 minutes. Add the mushrooms, season lightly with salt and cook, stirring infrequently, until any liquid released has evaporated.

Deglaze with sherry and then add stock and cook over high heat until reduced to about 2 ½ cups, about 15 minutes.

Mix the cornstarch with 3 tablespoons water or broth. Stir this mixture into the gravy, a little at a time, until thickened to your liking. Whisk in the remaining 2 tablespoons butter, the chives, parsley and sage and season to taste with salt and pepper.

Serve piping hot over roast turkey, chicken, or potatoes.