Mushroom Gravy

**Ingredients**

50g butter

1 onion, finely chopped

2 cloves garlic, minced

125g fresh mushrooms, cleaned and quartered

115 g unsalted butter

½ cup plain flour

1L mushroom stock

4 tsp dark balsamic vinegar

1 ½  tsp sea salt plus more to taste

1 tsp thyme leaves

1 tsp freshly ground black pepper

**Method**

Melt the butter in a large pan over medium-high heat and fry the onions until beginning to brown.  Add the garlic and cook another minute.

Add the mushrooms and cook 7-8 minutes or until golden and the liquid from the mushrooms has evaporated. Add the butter and melt.  Add the flour, stir to combine and cook for about 3 minutes, stirring continuously. This will cook off the flour flavour and brown the flour to create more depth of flavour in the gravy.

Add the mushroom stock, vinegar, thyme, salt and pepper.  Whisk until the gravy is thickened.  Cover and simmer on low, stirring occasionally, for 5-10 minutes. Add evaporated milk, ½ tin only. Add salt and pepper to taste.  If you prefer the gravy thinner add a little more water.

*Note: To make this gluten free simply omit the step of adding the flour and then, at the very end after you've added the stock and seasonings, stir in a cornflour slurry (made with one tablespoon of cornflour dissolved in 2 tablespoons of water) and simmer for a minute until thickened.*