

Vegan Gravy – *Salsa gravy vegana*

Ingredients

2 tbsp margarine
3 tbsp flour
1 cup water and 1 cube mushroom or veggie bouillon **OR** 1 ¼ cups veggie broth
1 tsp browning caramel, **or** soy sauce
Salt and pepper, to taste

Melt margarine in a pot over medium heat; sprinkle flour on top and stir with an egg beater (photo below, left). Once smooth, reduce heat to a simmer, and add browning agent (caramel or soy sauce, photo below, centre). Stir vigorously, then add bouillon and water (or broth), without stopping mixing with the egg beater. Season with salt and pepper, to taste, and simmer, stirring constantly until the mix is uniform and thickens to taste (photo below, right):



It is a delicious and rich enough gravy to top a generous portion of vegan stuffing as a main dish (photo below, left), or to dress turkey or chicken as well (photo below, right):

