 **The Woodlands at Phillips**

**Shiitake Gravy**

**Ingredients**

½ C. All Purpose flour

½ C. Dry Sherry

3 Tbs. butter

1lb. Shiitake Mushrooms

1 ½ tsp. Chopped Rosemary or 2 tsp. dried

4 C. canned low-salt chicken broth

1/3 C. whipping cream

2- tsp. chopped fresh thyme or 1 tsp. dried

**Directions:**

1. In a small bowl, mix flour and sherry until a smooth paste forms.
2. Melt butter in heavy large saucepan over medium-high heat.
3. Add Mushrooms and Rosemary and sauté until mushrooms begin to soften, about 3 minutes.
4. Discard the turkey neck and giblets from pan juices in roasting pan. Transfer pan juices to large glass measuring cup.
5. Add enough chicken broth to measure 5 cups; add to saucepan with mushrooms.
6. Add flour paste and whisk until smooth. Bring mixture to a boil, stirring frequently.
7. Boil until thickened to light gravy, about 10 minutes. Mix in cream, thyme, and tarragon. Sea with salt and pepper. Serve with gravy.

***16 SERVINGS***