



Makes: 8 servings

Prep Time: 5 minutes Cook Time: 35 minutes

Total Time: 40 minutes



Ingredients

- 16 ounces cremini mushrooms, quartered
- 1 & 1/2 tsp kosher salt
- 2 tbsp extra-virgin olive oil
- 3 tbsp unsalted butter
- 2 tsp minced garlic
- 1/3 cup all-purpose flour
- 4 cups beef, chicken or vegetable stock
- 2 tsp minced thyme leaves
- 2 tbsp low-sodium soy sauce or tamari
- 1/2 tsp freshly cracked black pepper
- 1 tbsp lemon juice

Instructions

In a large skillet over medium heat add the mushrooms in a single layer taking care not to crowd the pan (this may need to be done in a few batches depending on the size of the pan.) Sprinkle the mushrooms with 1 teaspoon of the salt. Cook without disturbing until the mushrooms begin to release moisture, about 3-4 minutes. Cook, stirring, until the mushrooms begin to brown and moisture has evaporated, 8-10 minutes.

Add the olive oil to the pan and cook, stirring often, until the mushrooms have absorbed the oil and are golden brown, about 3-4 more minutes. Transfer the mushrooms to a plate.

In the same skillet over medium heat melt the butter. Add the garlic and cook, stirring, until fragrant, about 1-2 minutes. Sprinkle in the flour and cook, stirring, until the butter has absorbed the flour, about 1-2 minutes.

Very slowly pour in the stock, whisking continuously, until the sauce has thickened, about 2-3 minutes. Add the thyme, soy sauce, remaining ½ teaspoon salt, pepper and mushrooms along with any collected juices. Stir to combine and cook until the sauce has thickened, about 5-7 minutes. Add in the lemon juice and stir to combine.

Serve warm over mashed potatoes, steak, turkey or alongside any roast beef or pork.

Chef's Note:

Can be made one day ahead. Cool and store in an airtight container in the refrigerator. To reheat, add to a saucepan over medium heat, stirring until warmed through.