

Simple Gravy

Gravy:

1 cup water
1 TB nutritional yeast
3/4 tsp salt
1/4 - 1/2 tsp Poultry Seasoning (Penzey's)*
1/4 tsp Chicken Taco (Penzey's – don't worry it's vegan!)**
1/4 tsp onion powder
1/4 tsp garlic powder
1/8 tsp black pepper

Thickener:

1 TB cornstarch
1/4 cup room temp or cold water

1. Add all “gravy” ingredients to blender and blend until smooth.
2. Transfer contents to a small saucepot and bring to a boil, whisking frequently to keep from sticking to the bottom of the pot.
3. In a small bowl mix together cornstarch and water. Add to gravy. Whisk to incorporate.
4. Reduce heat and simmer until desired thickness.

*Poultry Seasoning Ingredients: sage, white pepper, bell peppers, lemon peel, savory, rosemary, dill weed, allspice, thyme, marjoram and ginger

**Chicken Taco Ingredients: kosher salt, garlic, Ancho chili pepper, onion, Spanish-style paprika, cumin, cilantro, Tellicherry black pepper, Mexican oregano and jalapeno powder