



# ONION GRAVY



**Ingredients:** t= teaspoon T=Tablespoon C=cup m=minutes

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2 T margarine/olive oil  
1 C white onion, minced  
¼ C white flour

2 C vegetable broth  
¼ t sage  
¼ t thyme

## Method:

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- In a medium saucepan, over medium heat, gently begin to melt margarine/ heat oil.
- Finely chop the onion and add to saucepan. Saute for a few minutes until onions are translucent.

- Add flour and mix into a paste.
- Add vegetable broth & spices and mix well, dissolving flour paste.
- With a whisk, stir constantly over medium heat, until gravy reaches desired thickness.

## Notes:

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