

## Chanterelle Gravy

2-T T. butter  
2-3 T. flour  
1 t. butter  
1/2 cup onions, finely chopped  
2 cloves garlic, finely chopped  
2 cups golden chanterelles, chopped  
1/2 t. salt  
1/4 t. pepper  
1 t. thyme, rosemary  
2 T. sherry  
2 T. fresh parsley, chopped  
2 cups chicken broth

Make a roux: Melt 2 T. butter over very low heat, add flour, stir, cook for a few minutes, set aside. Saute onions in butter until translucent. Add garlic, saute briefly. Add chanterelles, saute briefly. Stir in seasonings, sherry, and parsley. Add broth and roux. Cook until thickened. Adjust seasonings. I've served this gravy with turkey, pot roast, meatballs.