

Vegan Brown Gravy

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Ingredients:

- 1 Tbsp Margarine
- 1 Medium onion (diced)
- 1 Tbsp Minced garlic
- 2 Tbsp unbleached all purpose flour
- 1 Tsp Garlic powder
- 2 Tbsp Cornstarch
- 1 ½ Cup Vegetable broth
- 2 Tbsp Soy sauce
- Pepper (to taste)

Directions:

1. Heat margarine in medium saucepan
2. Saute onion for a few minutes
3. Add flour, minced garlic, and garlic powder, continue to cook for another 8 minutes or so
4. Dissolve cornstarch in the broth
5. Gradually add the broth mixture and bring to a boil
6. Simmer for 10 minutes
7. Strain gravy, removing onions
8. Add the soy sauce and pepper