

A Local Food Advocate Network Recipe

# *mushroom gravy*

Mushroom gravy is a traditional Ukrainian side dish served on Christmas Eve when traditionally 12 meatless courses are prepared. It can be an accompaniment to meat or fish or cabbage rolls or perohe (perogies) on any occasion at any time of the year.

## *mushroom gravy*

1 pound assorted mushrooms,  
thinly sliced

1 onion, finely diced

¼ cup white wine

500 ml 35% cream

250 ml full fat sour cream

Salt and pepper to taste

Pinch dry thyme

Saute mushrooms and onions in pan with vegetable oil over medium heat until soft. Sprinkle thyme. Add wine and mix until it evaporates.

Slowly add whipping cream, bringing to boil. Remove from heat. Add sour cream, heat, but do not let boil. Season to taste.



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