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# Mushroom-Rosemary Gravy

Rachael Ray

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**salt**

**pepper**

**2 tablespoons butter**

**1 tablespoon extra-virgin olive oil**

**12 cremini mushrooms, thinly sliced**

**3 to 4 sprigs fresh rosemary, finely chopped**

**2 tablespoons all-purpose flour**

**3 cups chicken stock**

Heat a small skillet over medium heat with two tablespoons of butter and one tablespoon of olive oil. When the butter melts, add the mushrooms. Cook until dark and tender, 5 to 6 minutes.

Season the mushrooms with salt and pepper. Add the rosemary to the pan. Sprinkle the flour over the mushrooms. Cook for one minute.

Whisk in the stock. Bring to a bubble over medium-low heat and thicken, 5 minutes.

## Turkey

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*Per Serving (excluding unknown items): 452 Calories; 37g Fat (80.6% calories from fat); 5g Protein; 16g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 6677mg Sodium. Exchanges: 1 Grain(Starch); 7 1/2 Fat.*