

Velvety Gravy

Yield: 5 cups **Serves:** 6-8

Prep time: 10 min

Total time: 30 min

Ingredients

- ¼ cup butter
- 2 onions, diced
- 2 green peppers, diced
- 2 red peppers, diced
- 6 cloves garlic, minced
- 1 bunch thyme
- 2 tablespoons fresh rosemary
- 2 cups lamb stock*
- 1 teaspoon paprika
- 1 teaspoon cinnamon
- ½ teaspoon cumin
- ¼ teaspoon nutmeg
- ¼ cup all-purpose flour
- Coarse kosher salt and black pepper to taste

*Ingredient Notes:

- If you don't have lamb stock, you can use chicken or vegetable stock instead.

Instructions

1. Melt butter in a medium saucepan over low heat until melted.
2. Add onions to pot, increase heat to medium, and sweat onions until translucent, about 3-5 minutes.
3. Add bell peppers and continue to cook until softened, about 5 minutes longer.
4. Add garlic, thyme, and rosemary. Stir to combine and cook for another few minutes.
5. Add 1 cup stock and bring to a simmer.
6. Add paprika, cinnamon, cumin, and nutmeg. Then whisk in flour, 1 tablespoon at a time.
7. Add the remaining 1 cup of stock and stir to combine. Return to a simmer and remove from heat when the mixture is at desired consistency, adding more stock as necessary.
8. Transfer the sauce to a blender, and pulse until smooth.
9. Adjust seasoning with salt and pepper to taste. Serve warm.