

Savory Beef with Mushroom Gravy

serves 8

- 2 (12 oz.) cans Kirkland Roast Beef
- 1 (14.5 oz) can beef broth
- 3 (4 oz.) cans chopped portabella mushrooms
- 3-4 dried shiitake mushrooms
- 1 cup freeze dried onion flakes
- 1-2 TBS oil
- 1 TBS packed brown sugar
- 4 TBS flour
- 1 tsp. chicken bouillon, divided (1/2 tsp to season, another 1/2 tsp in 1/2 cup hot water)
- 3/4 tsp. garlic powder
- 1/2 tsp thyme
- 2 bay leaves
- 1 tsp. balsamic vinegar
- salt and pepper to taste

Drain the cans of roast beef and mushrooms, reserving liquid in a bowl. Add to that liquid the can of beef broth. Rehydrate the 1 cup freeze dried onions either in the broth mixture itself or separately in another bowl. Allow 5 minutes or so for the onions to rehydrate before removing them for the next step, reserving all the remaining liquid.

In a skillet, heat the oil over medium heat. Sauté the onions and mushrooms along with the brown sugar for 4-5 minutes, stirring off and on. Break 3-4 dried shiitake mushrooms into small pieces and set aside. Separately, in a small bowl combine the flour, 1/2 tsp chicken bouillon, thyme and garlic powder. Stir the flour mixture together with the sautéed onions and mushrooms. Slowly begin adding the beef broth, stirring constantly, until all is added and the mixture is brought to a boil. Once boiling and thickened, turn the heat down to simmer. Add the dried mushrooms and bay leaves. Simmer for 5-10 minutes, thinning with the prepared chicken broth if needed. Add reserved cans of roast beef, 1 tsp balsamic vinegar and salt and pepper as desired. Serve over rice or bread.