



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Rosemary Onion Gravy

Ingredients

- 3 Tbsp butter
- 1 small onion, diced
- 2 large shallots, minced
- 2 sprigs rosemary, leaves removed
- 2 Tbsp flour
- 1-½ cups beef stock
- Salt
- 2 tsp Worcestershire sauce
- Flat leaf parsley, chopped for garnish

Directions

Heat the butter, onions, shallots, and rosemary leaves in a skillet or 2-quart pot. Cook until onions are translucent. Stir in the flour and cook for another 2 minutes. If any, use your cooking utensil to press out any clumps of flour.

Slowly stir in the beef stock, a couple pinches of salt to taste, and Worcestershire sauce. Simmer for 10 minutes. Serve over Toad in a Hole and garnish with flat leaf parsley.