

## NUT GRAVY

- 2 1/2 cups water, divided
  - 1/2 cup Brazil nuts
  - 1/3 cup cornstarch
  - 1 tablespoons onion powder
  - 1 1/2 tablespoons nutritional yeast flakes
  - 3/4 tablespoon Braggs Liquid Aminos or low sodium soy sauce
  - 1 teaspoons beef style [seasoning](#)
  - 1/2 teaspoon salt, to taste
  - 1/2 cup vegetarian sausage crumbles (optional)
1. Place 2 1/2 cups water and all remaining ingredients in blender.
  2. Blend on high until very smooth and creamy, about 4 or 5 minutes; transfer to a medium saucepan.
  3. Add remaining 2 1/2 cups water to blender; blend briefly to clean out the blender. Transfer to saucepan with nut mixture.
  4. Cook on medium heat until thick and creamy, stirring constantly to prevent burning.
  5. Add optional Scrambled Tofu or sausage crumbles and stir.

Makes 8 servings.

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