



MUSHROOM GRAVY

Dehydrated mushrooms (p. 43) swapped in for meat make this diner-classic recipe backpacking-friendly. Serve over your favorite biscuits, or make your own Bannock Biscuits (p. 58) in camp.

YIELDS	CAMPING STYLE	EQUIPMENT	DIETARY NOTES
Serves 2–3	Backcountry 	Lightweight backpacking cook set Backpacking stove Dehydrator	Vegetarian 

- $\frac{2}{3}$ cup milk powder (or 2 cups reconstituted milk)
- 1 bouillon cube
- 2 cups water
- $\frac{3}{4}$ ounce dehydrated mushrooms (see recipe, p. 43)
- 2 tablespoons coconut oil
- 2 tablespoons all-purpose flour
- Salt and pepper, to taste
- Biscuits and Louisiana-style hot sauce, for serving

Home prep: Pack all ingredients separately.

At camp: In a bowl, stir milk powder and bouillon cube into 2 cups water (it's all right if the bouillon cube isn't dissolved). Tear mushrooms into small pieces and add to the mixture, soaking them until they're rehydrated, about 20 minutes.

When mushrooms are soft, make a roux by heating oil in a pot over medium and then adding flour, stirring frequently (see p. 60). Continue to cook the roux until lightly browned, stirring constantly to prevent burning, about 2–3 minutes.

Add mushroom mixture in a slow, steady stream while continuing to stir. Bring to a boil, reduce heat, and simmer until gravy has thickened, 5–10 minutes. Season with salt and pepper and serve over biscuits, along with extra pepper and Louisiana-style hot sauce.