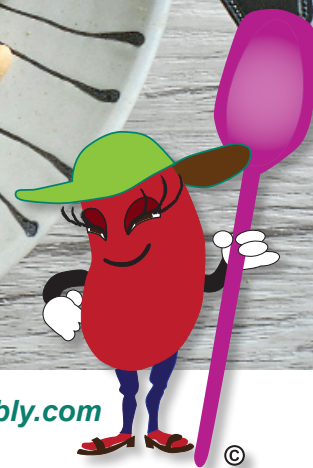


# Beans, Rice And Everything Nice

## Golden Miso Gravy



original recipe by [beansriceeverythingnice.weebly.com](http://beansriceeverythingnice.weebly.com)

### Ingredients

*makes 4 servings*

- 2 Tablespoons brown rice flour
- 1 Tablespoon nutritional yeast (optional)
- 1/8-1/4 teaspoon ground turmeric (or freshly grated)
- 1/2 teaspoon garlic powder
- 3 Tablespoons Shiro miso (white miso)
- 1 1/2 Tablespoons apple cider vinegar
- 1 Tablespoon tahini (optional)
- 1-2 Tablespoon sweetener (optional)
- 1 cup vegetable stock
- 1/2 cup water

1. Put all the ingredients in a blender and puree until smooth. Once blended, add to a small saucepan. Stirring frequently, bring to a boil over medium heat, and simmer for 5 minutes—until thickened.

*Note:* This is a mild version of the sauce. For more zip, blend in some ground black pepper, freshly grated ginger, or a fresh jalepeno before heating.