

Yeast Gravy

No. of people **40**

Canola Oil	1 cup
Yeast	2 cups
WW Flour	½ cups
Tamari	2 Tbsp
Salt	½ Tbsp
Curry Powder	1 Tbsp
Water	5 cups

Directions:

Using a thick-bottomed pot, heat oil over medium heat.

Add flour gradually, stirring constantly until you get a paste. Let cook for 3 minutes, stirring constantly.

Add remaining dry ingredients: yeast, salt and curry powder, and again mix well.

Add tamari to water then add this to pot, using a wire whisk and stirring constantly to draw it all together.

Let simmer, stirring regularly to make sure it doesn't burn. Let gravy thicken a bit so it is like a creamy gravy, but not too thick. It gets a bit like mud as it cools.

Just before serving, give it another stir, thin if necessary with warm water, and pour into serving containers.