

# *Savory Sydnor Seafood Gravy*



## *ingredients*

- 1.7oz jar Savory Sydnor Seafood Seasoning
- 2 cups water
- 1/2 cup lemon juice
- 12oz butter (I use Earth Balance Vegan Buttery Sticks)
- 10 garlic cloves
- 1 medium or large white onion (quartered)
- 1 large white onion (sliced)

## *instructions*

- Add quartered onion, garlic, and water to blender. Pulse until sludge is formed.
- Melt butter on low and add sliced onions. Simmer for 10 minutes uncovered.
- Add Savory Sydnor Seafood Seasoning and lemon juice. Stir and simmer (uncovered) for 50 min. on low heat.
- Remove from heat. Allow to cool. Reheat.

For best result, allow to completely cool or cool overnight before reheating.

Try on more than seafood!

Enjoy over rice, pasta, corn, as a bread dip, or on anything you enjoy w/butter!

Not sure? Just try it!

THE  
SAVORY  
SYDNOR  
Heal-Thy-Ish  
Made Easy