

Jalapeño-Corn Gravy

1 cup vegetable broth
1 Tbsp cornstarch
1 Tbsp olive oil
1 medium onion, coarsely chopped
2 jalapeños, chopped (seeded if you want less heat)
3 cloves garlic, chopped
Pinch of dried sage
2 cups fresh or frozen corn
¼ plain soy milk (or any dairy or non-dairy milk)
¼ tsp salt
Juice of ½ lemon

In a measuring cup, mix the cornstarch with the broth and set aside.

Preheat a saucepan over medium-high heat. Sauté the onions and jalapeños in the oil for about 5 minutes, until the onions are translucent. Add the garlic and sage and sauté for one more minute.

Add the corn and cook for about 5 minutes, until the corn is slightly browned.

Add the broth, milk, and salt. Stir often and let thicken for 3 or 4 minutes. Remove from the heat and let cool a bit. Transfer to a blender and puree. Add lemon juice to taste and puree again. Return to saucepan and reheat if necessary.