

“Master your instrument, master the music, and then forget all that shit and just play.” You’ll know you’ve gotten there when you have friends coming for dinner and you make a gravy that involves Vegemite, with complete confidence that no one will notice.

Vegemite Gravy

(you can use Marmite or Promite if you are from a Non-Vegemite-Worshipping-Nation)

Okay, we recognize the irony of including a recipe here, but what the heck...

Butter (or lard, or ghee, or oil)

Onion, very finely chopped (optional, but it’s nice to add some garlic or mushrooms at the end of step 5 if you don’t use it)

Plain flour (if using cornflour instead, use much less and mix to a smooth paste with a little water before putting into the pan with the fat)

Stock made from bones/meat/vegetable scraps, or water and half a stock cube... or just use plain water

Vegemite (or a glug of soy sauce)

Some old red wine (or red wine vinegar)

Rosemary or thyme or both, finely chopped

Salt and pepper

1. Melt knob of butter in a frypan over medium heat, and fry onions gently until really soft, then remove them from the pan.
2. Melt a small knob of butter in pan, then remove from heat.
3. Slowly mix a spoonful of flour into the butter to make a paste (a roux).
4. Return pan to a low heat and quickly start stirring in some stock until you have something with a consistency like cream.
5. Add about a teaspoon of Vegemite, a dash of wine, the rosemary and some salt and pepper. Add the fried onions back in.
6. Cook while stirring for about 5 minutes, or until thick and tasty.