

Homemade Gravy | Makes 2 Cups

Ingredients

- ☐ 2 tablespoons olive oil
- ☐ 1/4 cup all-purpose flour
- ☐ 2 cups low-sodium chicken broth, low-sodium beef broth, turkey, chicken or beef drippings (fat removed)
- ☐ 1/2 teaspoon dried thyme, rosemary or sage (optional)
- ☐ Salt and pepper, to taste

Directions

1. Heat oil in medium saucepan over medium heat. Add flour and cook, stirring often until there are no clumps and light golden-brown, about 2 to 3 minutes.
2. Slowly stir in broth until mixed. Add thyme (if using). Bring to a boil over medium-high heat. Turn heat to medium-low. Cook, stirring from time to time until sauce thickens, about 10 minutes. Season with salt and pepper. Serve and enjoy!

Tip: Replace oil and flour with 2 teaspoons of cornstarch and 1 tablespoon of water. In a small bowl, mix water and cornstarch. Bring broth to a simmer in a medium pan over medium-high heat. Quickly stir in cornstarch mix and thyme until mixed. Continue with step 2.

Tip: If using drippings, add water to reach 2 cups of liquid.



Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock