

Easy Gravy

Keith

Ingredients

- ¼ cup butter
- ⅓ cup unbleached all-purpose flour
- 2 cups chicken or beef broth
- 2 tablespoons pan drippings
- salt & pepper to taste

Instructions

1. Melt butter in a saucepan on medium high heat.
2. Add the flour until it becomes a paste and slightly turns brown.
3. Slowly incorporate the broth with a whisk.
4. Whisk constantly until it thickens.
5. Once thickened, add the pan drippings and serve hot.