

Recipe

Pan Gravy

Ingredients

Quick pan gravy takes a little finesse. It's not all about exact amounts, so this recipe is an approximation.

3-4 Tbsp all-purpose flour

Up to 4 cups chicken stock (see chicken stock recipe)

¼ cup turkey drippings, or any drippings from roasted meats (if no drippings are available, butter or other fats can be substituted)

¼ cup heavy cream

Salt and pepper to taste

Directions

- Brown flour in a medium sauce pan until lightly browned (brown more for a darker color and nuttier flavor)
- Continuing on high heat whisk in drippings or fat until fully combined
- Reduce heat to medium-high and slowly whisk in in thirds until desired consistency, moving the whisk quickly until no lumps remain (Optional: whisk in milk for a lighter, creamier texture if desired)
- Add salt and pepper to taste.



Chef's Notes

It is not necessary to use all of the stock. Add stock to flour $\frac{1}{3}$ at a time until desired thickness is achieved. Serve immediately, or keep on low heat until ready to serve, stirring occasionally to avoid coagulation. Whisk in more stock or water if gravy gets too thick while keeping warm.

