

Classic Gravy

Makes 1-3 cups depending on how thin/thick you want it | 10 minutes prep + 10 minutes cook time

The undersung hero of any holiday table, a good gravy can rescue dried out stuffing or chalky mashed potatoes. Besides that, gravy is delicious in its own right, offering a rich & savory comfort blanket to offset the winter weather. This method is our go-to: it's flexible, fool proof, and comes together quickly.

4 tablespoons butter (if not using fat from roast)

4-6 tablespoons all purpose flour or cornstarch as a thickening agent

2-4 cups strained drippings/ fat from your roast OR good quality stock

Freshly ground black pepper, to taste

Step 1 Melt butter in a medium hot pan, wait for it to barely brown, then sprinkle a spoonful of flour while whisking to combine.

Step 2 Once you have a smooth paste, slowly add your pan drippings or stock in small increments.

Step 3 Throughout the process of making the gravy regularly use a rubber spatula to scrape the bottom of the pan and sides so nothing burns.

Step 4 Continue to alternate adding flour and stock in equal amounts, whisking continuously until the desired consistency is reached.

Step 5 Add the black pepper to your liking then stir it in until evenly distributed.

Step 6 Serve immediately OR turn heat to low, and cover with a lid and give a good stir before serving.