



Chicken or Turkey Gravy / Sauce

3 Tablespoons Unsalted Butter
1/3 Cup plus 1 Tablespoon All Purpose Flour (Do Not Use Self Rising!)
32 oz. Chicken or Turkey Stock
1 tsp Salt
3/4 tsp White Pepper.

Melt butter in sauce pan.

As soon as the butter is melted, add flour and whisk gently and evenly turning all areas of the pan. Do not let burn or over brown.

Continue until a Brown Rue has been obtained. (Watch Video)

While stirring with the whisk slowly add Chicken or Turkey Stock, bring to a light boil.

Salt and White pepper ratios are a suggestion (If using homemade chicken stock, Turkey Stock or dripping more salt will be needed. Add slowly, you can always add more, you cannot take it out!)

Let simmer for 5 minutes. Reduce heat to low and hold until serving.
Try not to make more than 30 minutes prior to service.

If you refrigerate left over, when reheating you may need to add additional stock as it will need to be thinned.

Enjoy this great classic!