

Gravy

Learn to make perfect homemade gravy with this simple 3-ingredient recipe. Silky smooth, rich flavor, ready in 20 minutes. Vegan and gluten-free options.

5 min

PREP

15 min

COOK

20 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 tbsp flour
- 3 tbsp butter
- 1 cup bone broth

Instructions

- 1 Make the roux**

Melt 3 tablespoons butter in a medium saucepan over medium heat (175°C/350°F) until the foaming stops and the butter sizzles gently, about 2 minutes.
- 2** Whisk in 3 tablespoons flour and cook, stirring constantly, for 2-3 minutes until the mixture turns light golden brown and smells nutty.
- 3 Add liquid and thicken**

Slowly pour in 1 cup warm stock while whisking continuously to prevent lumps from forming.
- 4** Bring the mixture to a boil over medium-high heat, then reduce heat to medium-low and simmer for 5-8 minutes, whisking occasionally, until the gravy coats the back of a spoon.
- 5** Season with salt and black pepper to taste, whisking to incorporate completely.
- 6** Strain through a fine-mesh sieve if any lumps remain, pressing the solids with the back of a spoon to extract maximum flavor.
- 7** Serve immediately while hot, or keep warm over low heat, whisking occasionally to prevent a skin from forming.

Tips

Always whisk gravy constantly while adding liquid to prevent lumps from forming - consistent motion is key to silky smoothness.

Heat your stock or broth before adding it to the roux to maintain temperature and prevent the mixture from seizing.

Strain finished gravy through a fine-mesh sieve for restaurant-quality smoothness, especially when using meat drippings.

Keep gravy warm in a double boiler or slow cooker on low heat to prevent skin formation on the surface during serving.

Add a splash of wine or sherry at the end for depth of flavor, cooking for 1-2 minutes to burn off the alcohol.

Season gravy gradually and taste frequently - it's easier to add more salt than to fix over-seasoned gravy.

For emergency thickening, mix equal parts cornstarch and cold water to create a slurry, then whisk into simmering gravy.

Save and freeze turkey or chicken drippings from previous meals to add authentic flavor to future gravy batches.