

White Gravy

Learn to make creamy homemade white gravy with this easy recipe. Perfect for biscuits, mashed potatoes, and more. Ready in 15 minutes!

6	8	14	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

White Gravy

Ingredients

- 1 cup butter
- 1 cup flour
- 2 cup milk
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp oregano
- 1 tsp cayenne pepper

Instructions

- 1 Make the roux**

Heat a large saucepan over medium heat (150°C/300°F). Add 1 cup butter and melt completely, swirling the pan to coat the bottom evenly.
- 2** Whisk in 1 cup flour, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon cayenne pepper, and 1 teaspoon thyme. Cook for 2-3 minutes, whisking constantly, until the mixture is smooth and no longer smells of raw flour.
- 3 Add milk gradually**

Reduce heat to medium-low (120°C/250°F). Pour in ½ cup of the milk while whisking vigorously to prevent lumps from forming.
- 4** Continue adding the remaining 1½ cups milk in ½-cup increments, whisking constantly after each addition until completely smooth before adding more.
- 5 Simmer and thicken**

Increase heat to medium and bring the mixture to a gentle simmer with small bubbles breaking the surface. Cook for 4-6 minutes, stirring frequently, until the gravy coats the back of a spoon and holds its shape when drizzled.
- 6** Remove from heat and whisk for 30 seconds to prevent the gravy from sticking to the bottom of the pan. Taste and adjust seasoning with additional salt and pepper as needed.
- 7** Serve immediately while hot. If the gravy becomes too thick, whisk in additional milk 1-2 tablespoons at a time until desired consistency is reached.

Tips

Use full-fat milk for the richest, creamiest texture. Low-fat or skim milk can result in a thinner, less satisfying gravy.

Cook the flour and butter roux for at least 2 minutes to eliminate any raw flour taste before adding the milk.

Add milk gradually and whisk constantly to prevent lumps from forming. This is the key to silky-smooth gravy.

Keep the heat at medium-low once you add the milk to prevent scorching or curdling.

Season gradually and taste as you go. You can always add more salt and pepper, but you can't take it back.

Remove the pan from heat while whisking in the final seasonings to prevent overcooking.

Remember that gravy will continue to thicken as it cools, so aim for a slightly thinner consistency than your final desired result.

If making ahead, press plastic wrap directly onto the surface of the gravy to prevent a skin from forming.