

# Beyaz Gravy Sos

Learn to make creamy homemade white gravy sauce with butter, flour and milk. Perfect for biscuits, mashed potatoes, and fried chicken.

6	8	14	6	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Beyaz Gravy Sos

## Malzemeler

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

## Yapılı???

- Make the roux**

Heat a medium saucepan over medium heat (160°C/325°F). Add 1 cup butter and let it melt completely, about 1-2 minutes.
- Add 1 cup flour, 1 teaspoon salt, 1 teaspoon red pepper, 1 teaspoon thyme, and 1 teaspoon black pepper to the melted butter. Whisk constantly to combine all ingredients into a smooth paste.
- Cook the flour mixture for 2-3 minutes, whisking constantly, until it becomes fragrant and loses its raw flour taste. The mixture should be bubbly but not browned.
- Add the milk**

Pour in ½ cup of the milk while whisking vigorously to prevent lumps from forming. The mixture will thicken immediately.
- Add the remaining 1½ cups milk in ½ cup increments, whisking constantly after each addition until completely smooth before adding more.
- Simmer and thicken**

Bring the gravy to a gentle simmer and cook for 4-6 minutes, stirring frequently, until it coats the back of a spoon and has a creamy consistency.
- Remove from heat and taste for seasoning. Adjust salt and pepper as needed.

## ?puçlar?

Always use whole milk for the richest, creamiest texture and best flavor in your white gravy.

Add milk gradually while whisking continuously to prevent lumps from forming in your sauce.

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

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

The gravy will continue to thicken as it cools, so remove it from heat when it's slightly thinner than your desired final consistency.

Season with salt and pepper at the end of cooking, tasting as you go to achieve the perfect balance.

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

For extra flavor, add a pinch of garlic powder, onion powder, or fresh herbs like thyme or sage.