



## Easy Gravy



allrecipes

Prep  
5 m

Cook  
5 m

Ready In  
10 m

Recipe By: Argo(R)

"Cook up rich, velvety gravy with only four ingredients and in just 10 minutes."

### Ingredients

← can omit

2 tablespoons fat drippings (from any type of roasted meat)  
2 cups broth OR bouillon

2 tablespoons Argo(R) Corn Starch  
1/4 cup cold water

### Directions

- 1 Cook fat drippings and broth in a roasting pan or saucepan over medium heat, until hot.
- 2 Stir corn starch and water in a small bowl until smooth; add to pan. If desired, add a dash of poultry seasoning for chicken and turkey gravies, a sprinkle of thyme for beef or a pinch of rosemary for pork. Stirring constantly with a wire whisk, bring to a boil over medium heat and boil 1 minute. Season with salt and pepper.

ALL RIGHTS RESERVED © 2016 Allrecipes.com

Printed From Allrecipes.com 10/18/2016

- If use low-sodium broth,  
can add a little salt.  
- can add a teaspoon of light  
soy sauce.