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- 4.5 tablespoons of fat (that's 1.5 tablespoons fat X 3 cups of gravy = 4.5 tablespoons fat)
- 4.5 tablespoons of flour (that's 1.5 tablespoons flour X 3 cups of gravy = 4.5 tablespoons flour)
- 3 cups liquid (6 people X 1/2 cup liquid = 3 cups liquid)

Yes. Follow the instructions [over here](#). That recipe is great for when your roast doesn't yield drippings. But it's also great if you want to make the gravy ahead of time. Make it a bit thicker if you want to drizzle in drippings after roasting meat. You can also use that method if you're deep-frying a turkey and don't have any drippings at all, or if you are brining your meat and the drippings are too salty.

gravy recipe



• Prep Time: 5 minutes • Cook Time: 10 minutes • Yield: 6

DESCRIPTION

Step-by-step instructions with pictures for how to make a flour gravy that's delicious and has the correct thickness every single time. The ratio of flour to fat to stock is given as well as the method for how to combine everything to make it taste amazing.

INGREDIENTS

- 4.5 Tbsp. butter or fat rendered from a roast
- 4.5 Tbsp. all-purpose flour
- 3 cups drippings from roast (fat removed) or unsalted broth
- salt, pepper and seasonings to taste

INSTRUCTIONS

1. Melt the butter or fat in a medium saucepan over low heat. Remove from heat.
2. Whisk flour into fat.
3. Whisk in 1/2 cup drippings until smooth. Whisk in another half cup. Repeat until all drippings are used.
4. Bring to a boil over medium-high heat. Reduce heat to low and simmer 1 minute. Taste and add salt, pepper, and seasonings.
5. Strain through a fine-mesh sieve. Serve warm.

NOTES

This recipe is for 6 servings. See step #4 above if you need more or fewer servings. Calculations are given there for how much fat, flour, and liquid you need per person.

nutrition facts

Serves 6

Calories Per Serving:104

% DAILY VALUE			
Total Fat 8.8g	11%	Cholesterol 22.9mg	8%
Sodium 193mg	8%	Total Carbohydrate 4.7g	2%
Sugars 0.2g		Protein 2g	4%
Vitamin A 72.8µg	8%	Vitamin C 0mg	0%

DID YOU MAKE THIS RECIPE?

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[Nutrition Disclaimer](#)

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