

Easy Gravy



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Gravy can be made from homemade [chicken broth](#) or canned chicken broth. Collecting the drippings from a baked or rotisserie chicken and mixing them with hot water is one way to make homemade broth. Broth is also made by boiling leftover chicken bones. The easiest way to make gravy is to use commercially prepared chicken broth from a can or a carton. Select the low-sodium variety so you can season the gravy to your liking.

Step 1

Heat 2 cups of chicken broth in the microwave, and set it aside.

Step 2

Mix 4 tbsp. of flour, $\frac{1}{2}$ tsp. of ground sage, $\frac{1}{2}$ tsp. of ground thyme and $\frac{1}{8}$ tsp. of ground black pepper in a small bowl. Roughly chop $\frac{1}{4}$ cup of yellow onions. Slice two cloves of garlic.

Step 3

Place a nonstick skillet on the stove and heat on medium heat. Melt 3 tablespoons of butter. Saute the onions and garlic until translucent and soft. Add the flour mixture and slowly cook until it is a golden brown.

Step 4

Carefully pour the hot chicken broth into the pan, whisking continuously to incorporate the broth. Once the mixture is thoroughly combined, switch to a rubber spatula.

Step 5

Cook your gravy until it reaches your desired consistency. Taste the gravy, adding more salt or black pepper if desired. Use a rubber spatula to scrape around the edges of the pan so you do not have hard pieces in your sauce.

Step 6

Pour the finished gravy through a small sieve into your serving dish, removing the onions, garlic and any residual clumps. Place a sheet of plastic wrap directly on the gravy to prevent a skin from forming. Remove the plastic just before serving.