

Gravy Recipes



*You'll find all of our favorite Gravy Recipes
on the following pages.*

*They are easy and proven to be a valued addition
to your family kitchen.*

All you will need are:

*The Skillet you're cooking the main entrée in,
a Whisk,
Measuring Spoons, and
a Wooden Scraper or Spatula.*

ENJOY!

Mushroom Gravy

4 Tbsp Butter

8 oz Sliced Mushrooms

1/4 cup Flour

2 cups Beef or Vegetable Broth

1 tsp Thyme

Salt

Pepper

Melt Butter in a skillet over medium heat.

Add Onions and cook slowly until caramelized.

Sprinkle Flour over Onions and cook for 1–2 minutes.

Gradually whisk in Beef Broth while stirring constantly.

Add Worcestershire Sauce, Salt, and Pepper.

Simmer until thickened.

Brown Gravy

1 Tbsp. Butter
1 medium Onion, sliced
8 oz Mushrooms, sliced
2 Tbsp. Flour
2 cups Beef Broth
1 Tbsp. Worcestershire Sauce
Gravy Master, for color
Salt and Black Pepper, to taste

Melt Butter and add Onions and Mushrooms.
Sauté until softened and Onions are transparent.
Lightly sprinkle with Flour and stir until absorbed.
Stir in Broth and Worcestershire, stirring constantly.
Add Gravy Master to adjust color to your liking.
Reduce heat, and simmer until the gravy thickens.

For Chicken Gravy, use Chicken Broth
and omit Worcestershire and Gravy Master.

White Gravy

3 Tbsp Butter or pan drippings

3 Tbsp Flour

2 cups Milk

½ tsp Black Pepper

Salt, to taste

Melt Butter in a skillet and whisk in Flour.

Cook for 1 to 2 minutes until lightly golden.

Slowly whisk in Milk, stirring until smooth and thick.

Season with Black Pepper and Salt.

Giblet Gravy

1 cup Turkey Giblets, chopped
4 cups Turkey Stock
1/4 cup Butter
1/4 cup Flour
1/2 tsp. Salt
1/4 tsp. Black Pepper
1/4 cup Heavy Cream

*Simmer Giblets in Turkey Stock until tender (1 hour).
In a separate saucepan, melt butter over medium heat.
Slowly whisk in Flour to form a golden brown roux.
Add the Stock, whisking constantly to prevent lumps.
Add Salt and Pepper to taste.
Simmer to allow gravy to thicken, 10 minutes.
Add Giblets and Cream. Stir to combine.
Cook for another 5 minutes and serve.*

Red Wine Gravy

2 Tbsp Butter
1 Shallot (Minced)
1 cup Red Wine
2 cups Beef Broth
2 Tbsp Cornstarch Slurry
Salt, Pepper, Thyme

Melt Butter and sauté Shallots until softened.
Add Wine and simmer until slightly reduced.
Add Beef Broth and bring to a simmer.
Whisk in Cornstarch Slurry until thickened.
Season with Salt, Pepper, and Thyme.

Sausage Gravy

1 lb Breakfast Sausage

1/3 cup Flour

3 cups Whole Milk

Salt

Black Pepper

Cayenne Pepper

Cook Ground Sausage over medium heat until crumbled and no longer pink. Remove to a paper towel. Leave fat in the pan. Reduce heat to low and stir in flour. Stir until it is a light brown paste. Add Butter, if needed. Add 1/4 cup milk, whisking to break any clumps. Gradually add Milk while whisking constantly. Simmer until thick and creamy. Season with Salt, Black Pepper, and Cayenne. Add fresh herbs, if desired.

Onion Gravy

2 Tbsp Butter
2 Lg. Onions, caramelized
2 Tbsp Flour
2 cups Beef Broth
1 tsp. Worcestershire Sauce
Salt and Pepper

Melt butter in a skillet over medium heat.
Add Onions and cook slowly until caramelized.
Sprinkle Flour over Onions and cook for 1–2 minutes.
Gradually whisk in Broth while stirring constantly.
Add Worcestershire, Salt, and Pepper.
Simmer until thickened.

Herb Gravy

3 Tbsp Butter

3 Tbsp Flour

2 cups Chicken or Turkey Broth

1 Tbsp Fresh Sage

1 Tbsp Fresh Thyme

1 tsp Fresh Rosemary

Salt and Pepper, to taste

Melt butter in a saucepan over medium heat.

Stir in Flour and cook 1–2 minutes to form a roux.

Gradually whisk in Broth until smooth.

Add Herbs, Salt, and Pepper. Stir to blend flavors.

Simmer until thickened.

Vegetarian Gravy

4 Tbsp Butter
1/4 cup Flour
2 cups Vegetable Broth
1 Tbsp Soy Sauce
2 tsp Yeast Extract
1 tsp Onion Powder
1 tsp Garlic Powder
Pepper

Melt Butter in a saucepan over medium heat.
Whisk in Flour and cook 1–2 minutes to form a Roux.
Gradually add Vegetable Broth while whisking.
Stir in Soy Sauce, Yeast Extract, Onion Powder,
Garlic Powder, and Pepper.
Simmer until thickened.

Maple Bourbon Gravy

1/4 cup Butter

1/4 cup Flour

2 cups Chicken or Beef Broth

2 Tbsp Bourbon

1/4 cup Maple Syrup

Salt and Pepper, to taste

Melt Butter in a saucepan over medium heat.

Whisk in Flour and cook 1–2 minutes.

Slowly add Broth while whisking until smooth.

Stir in Bourbon and Maple Syrup.

Simmer until thickened.

Season with Salt and Pepper.

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