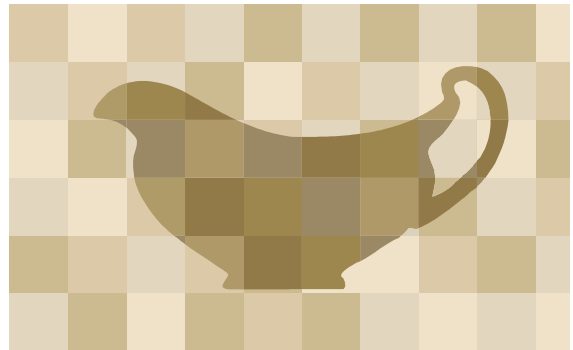


Robin's Easy Gravy

¼ cup flour
¼ cup butter
½ teaspoon black pepper
½ teaspoon Sea Salt
2 cups pan drippings
chicken broth (just in case there aren't enough drippings)



Strain the drippings and reserve. (I strain using the whisk using a slow and steady hand, but if you want super smooth gravy, strain through cheese cloth or fine mesh).

Melt the butter in a sauce pan. Slowly add the flour, whisking until it becomes a thick roux. After the roux is smooth, add the salt and pepper.

Slowly whisk in the drippings. Once it starts to bubble, continue to whisk until it reaches desired thickness. If it becomes too thick, you may thin the gravy with broth.

Recipe by author Robin Woods
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