

Simple Chicken Gravy

- Add droppings from roasted chicken to measuring cup
- Let sit few minutes so fat naturally separates
- Use large spoon to skim most of the fat from the top

Roux:

1. Heat saucepan over **medium heat**.
2. Add $\frac{1}{2}$ **C drippings** *(or mixed with chicken broth to make $\frac{1}{2}$ C)* to the pan
3. Add $\frac{1}{4}$ **C flour**, whisk until it makes a smooth paste *(Add more flour if it seems to be greasy)*
4. Cook, whisking, until mixture begins to change to light golden color.
5. Add **480 ml chicken broth** and an additional $\frac{1}{4}$ of drippings *(or chicken bouillon)*.
6. Allow gravy to cook, whisking constantly for **about 5-8 minutes** or until thickened.
7. Salt and **pepper** to taste

