

Simple Beef/Chicken Gravy

- 1 chicken stock cube
- 1 beef stock cube
- 565 ml boiling water
- 56 g butter
- 4 T flour
- ½ tsp onion powder
- ¼ tsp black pepper
- Pinch salt (if necessary)

1. Crumble **cubes** in **water**, mix to dissolve
2. Melt **butter** in pan over med. heat
3. Add **flour**, **onion powder** and **pepper**.
4. Mix into **butter** with whisk
5. While stirring, slowly pour in half the liquid. Once incorporated it will thicken quickly; add remaining liquid and mix
6. Stir for **2 minutes**, until thickened to gravy consistency. Add more **salt** if necessary

