

## *How To Make Brown Gravy*



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### **How To Make Brown Gravy**

Traditionally, brown gravy has a beef base (which gives it its color), made with either beef bouillon and water or beef broth. Some other options include: 2 cups beef stock. 1 can condensed beef broth. You can also mix in some milk or water for a lighter gravy, but keep the ratios (2 cups total) the same.

### **How to Make Brown Gravy (with Pictures) - wikiHow**

Directions. Sprinkle the flour over drippings; cook and stir over medium heat until brown. Gradually stir in milk, whisking with a fork to scrape up all of the meaty bits from the pan, then gradually whisk in the water. Increase the heat to medium-high, and cook, stirring constantly, until the gravy thickens, about 10 minutes.

### **Old Fashioned Brown Gravy Recipe - Allrecipes.com**

How to Make Brown Gravy Without Using Leftover Meat Grease. Brown gravy is a beef-based gravy made by using the pan drippings from the meat with which it will be served. However, this means you can't make the gravy until after your main course has finished cooking and the process of separating the fat can be time consuming.

### **How to Make Brown Gravy Without Using Leftover ... - LEAFtv**

Be sure to scrape all the bits from the bottom of the pan. You can add a little milk, cream or water to your gravy. Just keep the ratio at 2 cups of liquid. STEP 4: Cook and Stir. Cook over medium-high heat stirring occasionally, for eight to ten minutes until gravy has thickened. Season the brown gravy with salt and pepper to taste.

### **How to Make Brown Gravy - My Food and Family**

Pour in about 1/2 cup of the reserved juices and whisk until smooth. Then pour in the rest and stir to combine. Bring your gravy to a boil, then reduce the heat and simmer for about 2 minutes. Taste for seasoning and add salt and pepper in small amounts until it's seasoned enough for you.

### **Brown Gravy Recipe - Simple 5-Minute Comfort Food**

Learn how to make homemade gravy from scratch for Thanksgiving. This easy brown gravy recipe with meat drippings, flour, broth is ready in 15 minutes. Making gravy at home can be INTIMIDATING but I will show you how to make homemade gravy (brown gravy recipe) that turns out perfect every single time ...

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