

# gravy 101: perfect gravy

The experts in the Kraft Kitchens have come up with a fail-safe solution for lumpy gravy. If your gravy tends to be lumpy, try this Gravy 101 primer for smooth gravy every time – the secret to smooth gravy is all in step three.

## Perfect Gravy

Prep: 10 min. | Total: 10 min.

Drippings from cooked meat  
Hot water or beef broth

1/4 cup flour

Salt and black pepper

**1** **POUR** drippings (juice and fat) from roasting pan into a heatproof measuring cup or fat separator. Let stand until fat rises.



**2** **REMOVE** 1/4 cup of the fat; return to the roasting pan. Discard remaining fat. Add enough water or broth to the remaining drippings to measure 2 cups.



**3** **GRADUALLY** add flour to drippings mixture; stirring constantly with wire whisk until well blended and until mixture forms a smooth paste that is golden brown in color.

**4** **RETURN** drippings mixture to roasting pan over two burners. Bring to a boil. Reduce heat to medium-low; simmer 5 to 10 min. or until slightly thickened, stirring frequently.



**5** **SEASON** to taste with salt and pepper, stirring lightly with a whisk. Makes 2 cups or 16 servings, 2 Tbsp. each.



## on the web

If you are making a traditional roast turkey this year, we have a complete Turkey 101 section on our website. Visit [kraftfoods.com/holiday](http://kraftfoods.com/holiday)