

# DENE

## *KFC Gravy*



### **Ingredients:**

- 4 tablespoons unsalted butter
- 4 tablespoons all-purpose flour
- ¼ teaspoon onion powder
- ⅛ teaspoon white pepper
- ¼ teaspoon sea salt, plus more to taste
- 2 cups chicken broth
- 1 cup water
- ½ teaspoon beef bouillon granules

### **Method:**

1. Melt butter in a saucepan over medium heat.
2. Add flour, onion powder, white pepper, and salt to the melted butter and stir to make a smooth paste (roux). Continue cooking over medium heat for 1-2 minutes, just until the roux begins to brown.
3. Whisk the mixture continuously while slowly adding chicken broth to the pan until a smooth liquid forms.
4. Add the water and bouillon and bring the mixture to a simmer. Continue whisking and heating until the gravy thickens, 1-2 minutes.
5. Season to taste with additional salt and pepper, if desired.
6. Remove from heat and serve over hot mashed potatoes.
7. Store in a sealed container in the fridge, for up to 7 days.

### **NOTES**

- KFC gravy uses the browned bits from frying chicken to season their gravy. If you have browned bits in a pan from cooking chicken, you can start this recipe right in the same pan, adding the butter to the browned bits and continuing the recipe as written. Please note, you will have those bits and pieces in your finished gravy - it will not be perfectly smooth.
- Using both chicken broth and beef bouillon adds an extra level of flavor to the gravy. You can substitute 1 cup of beef broth for the water and bouillon or just use an extra cup of chicken broth instead of the beef altogether.
- Whisking the liquid ingredients into to the flour paste very slowly is the best way to prevent lumps from forming in the gravy.
- You can use vegetable oil instead of the butter to make gravy. You will still want to brown the oil/flour mixture to add flavor to the flour.