



Katies Easy Peasy White Pepper Gravy

What You Need

3 Tbs. Butter (unsalted or dairy free margarine)

2 Cups chicken broth (or chicken bouillon)

2 ½ Tbs all-purpose flour

½ Tbsp. cornstarch

½ Cup milk

½ tsp. Salt, or to taste

2 tsp. White pepper, or to taste (if you prefer to see the speckles use freshly ground black pepper)

Medium saucepan

Whisk

Measuring cup

Small bowl

Before You Start

Melt butter in saucepan over medium heat. Let cool about (5 minutes). In a small bowl combine 1 tsp. water to the cornstarch and stir well until it looks like paste

Let's Make It!

Add flour to the melted butter and whisk well, add broth and remaining ingredients and whisk until creamy. Cook and stir over medium heat until you reach simmer, continue whisking about (1-2 minutes) If gravy is to thick add milk a drizzle at a time until it reached your preferred consistency.

Makes 2 Cups

***Katie's Tidbits** try adding crushed red chili flakes, or a pinch of garlic.

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