

## GRAVY

### INGREDIENTS

- 1 bouillon cube (the same type as the stock)
- 2a cups chicken, beef, or turkey stock
- ¼ cup butter
- ¼ cup flour
- ½ teaspoon onion powder
- ¼ teaspoon pepper
- ½ teaspoon rosemary
- ½ teaspoon sage
- ¼ teaspoon thyme



Serves 6.Takes15 minutes.

### PREPARATION

Smash bouillon cube into bits. Add bouillon bits and broth to microwavable bowl. Microwave for 2 minutes or until bouillon bits dissolve. Mix with spoon until well blended. Add butter to pan. Melt butter using medium heat. Stir frequently and gently. Add flour. Stir constantly with whisk or fork for 2 minutes or until mixture turns golden brown.

Slowly add stock/bouillon liquid to pan. Stir as you do so. Reduce heat to low-medium. Simmer for 4 minutes or until mixture bubbles and thickens to the consistency of gravy. Stir frequently, Add remaining ingredients. Stir with spatula until well blended.