

# THE ULTIMATE MAKE-AHEAD GRAVY

## INGREDIENTS :

*1/2 cup butter*  
*1/2 cup all-purpose flour*  
*4 cups chicken stock*  
*1 tsp rubbed sage*  
*3/4 tsp kosher salt*  
*1/2 tsp garlic powder*  
*1/2 tsp dried thyme*  
*1/2 tsp freshly ground black pepper*  
*5 to 6 tbsp chicken stock (optional)*

## DIRECTIONS:

- 1. Melt butter in a Dutch oven over medium heat; whisk in flour, and cook, whisking constantly, 3 to 4 minutes or until mixture is light brown and smooth. Slowly whisk in 4 cups stock. Increase heat to high; bring to a boil, whisking occasionally. Reduce heat to medium; stir in sage and next 4 ingredients. Simmer, stirring occasionally, 10 to 15 minutes or until desired thickness.*
- 2. To make ahead, cool gravy completely. Cover and chill up to 3 days. Cook gravy and, if desired, 5 to 6 Tbsp. stock in a Dutch oven over medium-low heat, stirring occasionally, 15 to 20 minutes or until hot.*