

## **Chicken Gravy**

2 Cups of Water  
1 Cup of Chicken stock  
½ Cup Flour (all purpose)  
1 Tbsp Salt  
2 Tbsp Black Pepper  
1 pat of Butter (about a Tbsp)

In a saucepan melt the Butter over low heat. When the Butter is melted add the Salt, Pepper, and the Chicken stock and raise the heat to medium high. Stir the mixture until it starts to boil and pop then stir in the Flour. Blend the Flour as thoroughly as you can.

Add the Water and stir frequently for about 20 minutes. Remove from heat and pour into a serving container.

This gravy is excellent for use with: Baked Chicken, Broiled Chicken, or Chicken Fried Chicken Breast.

## **Turkey/Pork Gravy**

These are made exactly like Chicken Gravy except the stock is derived from the roasting turkey or baking pork loin or chops.

This gravy is excellent for use with Thanksgiving Turkey, Roasted Turkey legs, Pork loin, Pork Chops or breaded pork dishes.