




## Fried Chicken Gravy



🕒 15 min  -  4  Tricky

### Ingredients :

- 60 g Salted Butter
- 50 g Flour
- 550 ml Water (Stock)
- 1 Beef Stock cubes
- 2 Chicken Stock cubes
- 1 tsp soft Brown Sugar
- 1/2 tsp Sage
- 1/4 tsp Black Pepper
- 1/4 tsp Chopped Garlic

The secret to KFC style gravy is making a perfect brown Roux and in the seasoning. We use a mix of Chicken and Beef stock cubes combined with sage and pepper to make this delicious fried chicken gravy.

## Method :

- Slowly melt your **butter** in a deep bottomed pan, do not burn it by melting it too fast.
- While your butter is melting, crumble up the **stock cubes** into a suitable bowl and add the **pepper, brown sugar** and **Sage**.
- Make up 550 ml of stock by pouring boiling water into the stock cubes and mix it together with a fork.
- When the **butter** is fully melted add the **chopped garlic & flour** to the pan and mix it together with a whisk.
- Let the mixture (**Roux**) cook on a very low heat for a few minutes so that the butter slowly starts to brown and you get a light brown roux.
- *It is important not to burn the roux as the gravy will not thicken, so just give it a minute or two to slightly change colour.*
- When the colour of the roux has changed to light brown add the stock, whisking all of the time.
- **\*\* Be careful when adding the stock as it will be hotter than the sun and will probably splash \*\***
- Bring this to a rolling boil and let it simmer for a further 5 minutes to allow the flavour to infuse into the gravy.
- You should be left with a rich, light brown chicken gravy.
- If the chicken gravy it is a little too thick for your liking you can always add a splash more boiling water, up to 100 ml should make it quite a bit thinner.