

# Rich Brown Gravy

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/bIF2R7N3ogo>

Makes about 3–4 cups

This rich brown gravy recipe transforms simple store-bought beef stock into a deep, flavorful homemade gravy with the help of browned vegetables, tomato paste, herbs, and aromatics. Perfect for roast beef, mashed potatoes, fried chicken, pork, turkey, fries, or holiday meals.

## Ingredients

1 tablespoon (12 g) unsalted butter

1/2 cup (60 g) celery, diced

1/4 cup (30 g) carrots, diced

1/2 cup (35 g) mushrooms, diced

1/2 cup (60 g) onions, diced

2 garlic cloves (7 g), minced

1/8 cup (28 g) tomato paste

1/8 cup (18 g) all-purpose flour

1/2 cup (125 ml) white wine

3 cups (750 ml) beef stock

2–3 bay leaves

Handful fresh thyme or 1/2 teaspoon dried thyme

3 parsley stems

1/2 teaspoon black pepper

## **Prep Work**

Dice the celery, carrots, mushrooms, and onions into small, even pieces to help them cook uniformly and release flavor evenly into the gravy.

Mince the garlic finely so it blends smoothly into the sauce without overpowering the other aromatics.

Measure all ingredients ahead of time since the gravy develops quickly once the vegetables begin browning

## **To Make the Sauce**

Place a high-sided saucepan over medium to medium-high heat and melt the butter.

Add the celery, carrots, mushrooms, and onions. Cook for about 5 minutes, stirring occasionally, until the vegetables are lightly browned and aromatic.

Add the garlic during the final minute of cooking and stir until fragrant.

Reduce the heat slightly and stir in the tomato paste until evenly coated over the vegetables.

Add the flour and cook briefly, stirring continuously, until fully incorporated and no raw flour remains.

Pour in the white wine while scraping the bottom of the pan to release the browned bits and concentrated flavor.

Allow the wine to simmer briefly, then slowly stir in the beef stock until smooth.

Add the bay leaves, thyme, parsley stems, and black pepper.

Bring the gravy to a gentle simmer over medium heat.

Simmer the gravy gently for about 10 minutes until slightly thickened and deeply flavored.

Skim off any foam or impurities that rise to the surface for a smoother finish.

Strain the gravy through a fine mesh sieve into a clean saucepan, allowing the liquid to pass naturally through the sieve without pressing the vegetables.

Taste and adjust seasoning if needed.

For a thicker consistency, simmer briefly after straining.

### **To Serve**

Serve hot over roast beef, turkey, pork, fried chicken, mashed potatoes, fries, biscuits, or stuffing.

This gravy is especially well suited for holiday meals and comfort food dishes.

### **Tips & Substitutions**

Chardonnay works well for this recipe, but any dry white wine may be substituted.

For an alcohol-free version, replace the wine with additional beef stock.

Brown veal stock creates an especially rich gravy if available.

Fresh thyme provides the best flavor, but dried thyme works well in a pinch.

Do not rush the vegetable browning process — this step develops much of the gravy's depth and color.

Straining the gravy creates a smooth, restaurant-style finish.

If the gravy thickens too much, thin it with additional warm stock.

For extra richness, whisk in a small piece of cold butter just before serving.