

5-Minute Gravy Making Technique

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/H75Sov5GxNM>

Makes 2 cups (500 ml) per technique

Making homemade gravy doesn't have to be complicated. These two beginner-friendly methods use simple pantry ingredients and come together in about five minutes. One technique uses a classic butter and flour roux for a rich traditional gravy, while the second uses a cornstarch slurry for an ultra-fast, gluten-free option.

Both methods can be customized using any stock, broth, or cooking liquid to match the meal you're serving — chicken, turkey, beef, pork, or even vegetable-based dishes.

Technique #1 – Flour & Butter Gravy

Ingredients

3 tbsp (42 g) unsalted butter

Salt to taste

3 tbsp (24 g) all-purpose flour

Black pepper to taste

2 cups (500 ml) stock or broth (chicken stock used here)

Prep Work

Measure all ingredients before starting since the gravy comes together quickly once the roux is ready.

Have your stock or broth ready to pour beside the stove.

A whisk is helpful for a smooth gravy, but a spatula or spoon will also work.

Use a sauté pan or saucepan large enough to comfortably whisk the gravy as it thickens.

To Make the Gravy

Place a saucepan or sauté pan over medium heat and add the butter. Allow it to melt completely until lightly foaming.

Add the flour and stir continuously with a spatula or whisk until fully combined with the butter. The mixture should resemble wet sand. If it appears too dry, add a small amount of butter. If too loose, sprinkle in a little more flour.

Continue cooking the roux for about 2 minutes, stirring frequently to prevent burning. As it cooks, the raw flour smell will disappear and develop into a warm, nutty aroma.

Slowly pour in the stock or broth while whisking continuously. Stir well and scrape along the sides and bottom of the pan to fully incorporate the roux into the liquid.

Increase the heat slightly to medium-high and bring the gravy to a gentle simmer. As it simmers, the roux will activate and begin thickening the gravy.

Reduce the heat to medium or medium-low and continue simmering for another 1–2 minutes until the gravy reaches your desired consistency.

Taste and season with salt and black pepper as needed.

To Serve

Serve warm over mashed potatoes, roasted chicken, turkey, biscuits, meatloaf, pork chops, or any meal that could use a rich homemade gravy.

Best served immediately while hot and smooth.

Technique #2 – Cornstarch Gravy

Ingredients

2 cups (500 ml) stock or broth (beef stock used here)

4 tbsp (60 ml) water

Salt to taste

3 tbsp cornstarch

Black pepper to taste

Prep Work

Measure all ingredients before beginning.

Combine the cornstarch and water in a small bowl and stir until completely smooth to create a slurry.

Keep the slurry nearby and stir again before using since cornstarch settles quickly.

Have a whisk or spoon ready for stirring as the gravy thickens rapidly once the slurry is added.

To Make the Gravy

Place a saucepan over medium to medium-high heat and pour in the stock or broth.

Bring the liquid to a gentle simmer.

Once the stock begins simmering, stir the cornstarch slurry again and slowly pour in about half while whisking continuously.

Allow the gravy to return to a boil. The cornstarch will activate almost immediately and begin thickening the liquid.

Check the consistency. For a thinner gravy, the first addition may be enough. For a thicker gravy, gradually add more slurry until the desired thickness is reached.

Once thickened, reduce the heat and season with salt and black pepper to taste.

Remove from the heat and serve immediately.

To Serve

Serve warm over roast beef, meatloaf, mashed potatoes, fries, biscuits, pork chops, or any comfort food meal.

This method is especially useful when you need a quick gravy at the last minute.

Tips & Substitutions

Any stock, broth, or cooking liquid can be used in either method depending on the meal you're preparing. Chicken, beef, turkey, pork, or vegetable stock all work well.

The flour-and-butter method creates a traditional gravy with a richer flavor and slightly creamier texture due to the roux.

Cooking the roux long enough is important because it removes the raw flour taste and develops a deeper, nuttier flavor.

The cornstarch method is an excellent gluten-free option as long as the cornstarch used is certified gluten-free.

Cornstarch thickens very quickly once it reaches a boil, so it's best to add the slurry gradually until the desired consistency is reached.

Never pour dry cornstarch directly into hot liquid or it may clump instantly. Always mix it first with cold water or stock to create a slurry.

If either gravy becomes too thick, thin it out with a splash of warm stock or broth.

If the gravy is too thin, continue simmering gently or add a little more thickening mixture as needed.

Freshly cracked black pepper adds better flavor and aroma than pre-ground pepper.

For extra richness, a small spoonful of pan drippings can be added to either gravy method.