

5 Simple Steps to the Perfect Brown Gravy

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/8wtKOqbYb84>

Makes 3 cups (750 ml)

If you've ever struggled with lumpy, bland, or thin gravy, this guide breaks it down into 5 simple steps to help you master rich, silky, deeply flavorful brown gravy from scratch. No packets, no shortcuts—just real drippings, real stock, and real technique. Whether you're serving roast chicken, turkey, beef, meatloaf, or mashed potatoes, this is the kind of homemade brown gravy that brings everything on the plate together.

This method walks you through building flavor from the pan drippings, deglazing properly, creating a balanced roux, and finishing with bold seasoning for a smooth, restaurant-quality gravy every time.

Brown Gravy Ratios (Fat to Flour per 1 cup / 250ml liquid)

- Thin gravy: 1 tbsp (15 g) fat + 1 tbsp (8 g) flour
- Medium gravy: 1.5 tbsp (23 g) fat + 1.5 tbsp (16 g) flour
- Thick gravy: 3–4 tbsp (30–60 g) fat + 3–4 tbsp (23–32 g) flour

Ingredients

1 whole chicken (for roasting and drippings)

1/4 cup (63 ml) sherry

8 tbsp (120 g) fat total (60 g rendered chicken fat + 60 g bacon grease)

8 tbsp (64 g) all-purpose flour

3 cups (750 ml) brown stock (homemade preferred)

Dash of soy sauce

Touch of Worcestershire sauce

1/4 tsp (0.5 g) hot smoked paprika

Salt and black pepper to taste

To Make the Gravy

Step 1: Create the Drippings

Roast a whole chicken (or any roast like beef, pork, or turkey) until golden and fully cooked. As it bakes, it releases flavorful fat and browned bits at the bottom of the pan—this is your flavor base.

Once cooked, remove the chicken and let it rest. Carefully collect the drippings (keep them in the roasting pan) and separate the fat. Save about 8 tbsp (120 g) total fat for your roux.

Step 2: Deglaze the Pan

Place the roasting pan over heat and pour in the sherry. Use a spatula to scrape up all the browned bits stuck to the bottom.

These bits dissolve into the liquid and become the foundation of your gravy flavor. Once fully loosened, set the liquid aside to mix into your stock later.

Step 3: Make the Roux

In a saucepan over medium heat, add your reserved fat (chicken fat + bacon grease). Once melted, whisk in the flour.

Cook the roux for 5–8 minutes, whisking frequently, until it turns golden and smells slightly nutty. This step builds both flavor and thickness.

If the roux looks too dry, add a little more fat. If it's too loose, sprinkle in a bit more flour until it resembles wet sand.

Step 4: Add Stock and Build the Gravy

Slowly whisk in the warm brown stock (and your deglazed drippings liquid). Keep whisking to prevent lumps and ensure a smooth texture.

Bring the mixture to a gentle simmer and allow it to thicken. Reduce heat once it reaches your desired consistency and let it simmer briefly to fully develop flavor.

Step 5: Finish with Flavor

Add a dash of soy sauce, a touch of Worcestershire sauce, and hot smoked paprika.

Stir well, taste, and adjust seasoning with salt and black pepper as needed. You can also add herbs, mustard, wine, or pepper for extra depth depending on your dish.

Tips & Enhancements

Use homemade stock whenever possible for the richest flavor, but good-quality store-bought stock also works well.

For lump-free gravy, always combine liquids and roux at different temperatures (hot roux into cool liquid or cool roux into hot liquid) and whisk continuously.

If your gravy becomes too thick, loosen it with a splash of stock. If it's too thin, simmer longer or add a small cornstarch slurry.

Bacon grease adds smoky depth, while butter gives a cleaner, classic flavor—mixing fats creates more complexity.

Letting the gravy rest for a few minutes before serving helps it naturally thicken and smooth out.

This brown gravy pairs perfectly with roasted meats, mashed potatoes, stuffing, biscuits, and holiday meals.