

Defatting Pan Juices



Pan drippings and juices left in the pan after stove-top roasting are ideal for sauces or gravies when fat is removed.

After removing meat, and vegetables if any, pour drippings into a pudding pan. Refrigerate or stand on shelf in freezer until fat congeals. Or, add several ice cubes to drippings to cool quickly and help fat congeal. With slotted spoon, remove and discard fat. Return remainder to pan and use for cooking.

A white paper towel may also be used to skim fat by lightly brushing over the top of the juices and rotating towel to clean as necessary.

Click on the link below to see how you can use pan drippings and juices to make a sauce or gravy.

[Making Sauce or Gravy](#)

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