

Making Sauce or Gravy



To make a sauce or gravy from drippings and juices left in pan after stovetop roasting, follow these simple steps.

Remove meat from pan and keep warm. Skim fat from juices. Add 3 - 4 tablespoons chicken or beef stock, wine or water and place over medium heat. Using a spoon, scrape browned meat particles from pan and stir into liquid. Cook and stir uncovered, to reduce and thicken slightly. Season to taste and serve hot.

Larger amounts of pan juices may be thickened with one of the following:

- Flour: 3 tablespoons per 2 cups liquid
- Arrowroot: 2½ teaspoons to 1 cup liquid
- Cornstarch: 1 tablespoon per 1½ to 2 cups liquid

Dissolve thickener in cold water equal to two times the amount of the thickener. Whisk into simmering liquid in pan. Cook and stir just until thickened.

When using flour, cook and stir 3 additional minutes to eliminate flour taste. Over-beating sauces that use cornstarch will become thinned. And, sauces thickened with arrowroot have no holding power and should be served as soon as thickened.

Click on the link below for our Tip on defatting pan juices.

[Defatting Pan Juices](#)

Rating:

