

Gravy



FRESH ST. MARKET

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INGREDIENTS

- 1 carrot, chopped
- 1 onion, chopped
- 1 celery stick, chopped
- 1 garlic clove
- 1 rosemary sprig
- 2 thyme sprigs
- 2 cups water
- 2 tbsp flour
- 1 tsp butter
- beef drippings
- salt and pepper, as needed

DIRECTIONS

- 1 Heat butter in a sauce pan over medium heat, then add in the roasted vegetables, herbs, and drippings from your roast beef dish. Sauté for 1 minute. Add in the flour, stirring constantly and cook for an additional 2 minutes.
- 2 Meanwhile, add 2 cups water to the roasting pan that you used for your roast beef. Let it soak for 2 minutes, this will create a makeshift beef stock.
- 3 Add the beef stock into the sauce pan and allow it to simmer on low heat.
- 4 Once it's been simmering for a few minutes, check on its consistency. You'll want it to be a bit thinner from where you would like it to be as it will thicken up as it cools.
- 5 Remove from heat and pour it through a fine mesh sieve into a bowl or gravy boat, pressing down on the vegetables to extract as much liquid as possible.
- 6 Give it a taste and season as needed. Serve and enjoy!

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