

PIE GRAVY



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INGREDIENTS

3 tbsp Butter

5 tbsp All-purpose flour

1 Cubed chicken stock

1 Cubed mutton or beef stock

2 1/4 cups Water

1 teaspoon Onion powder /onion cube crumbled

1. In a small bowl, dilute the chicken and beef cubes in water with a fork. To make this easier, allow refrigerated cubes to thaw.

2. In a pot, melt butter in low heat.

3. Add a tablespoon of flour into the pot and cook in low heat. Continue stirring and gradually add more flour. Note that this step is very important. The sauce can burn if the heat is too high or turn lumpy if too much flour is added.

4. Add the diluted chicken and beef stock into the saucepan. Continue stirring until the sauce turn brown and smooth. Bring the mixture to boil and serve over mashed potatoes or pies.

Source: Leo Antonette Doman

Photo: Tripadvisor