

# KFC GRAVY FOR MASH (KRAMAR VERSION)



## KFC GRAVY FOR MASH (KRAMAR VERSION)

mashed potato, to your taste

Gravy:

4 tablespoons butter or shortening

4 tablespoons cake flour

1/4 teaspoon sage

1/4 teaspoon garlic powder

1/4 teaspoon black pepper

1 beef stock cube

1 chicken stock cube

2 cups water

Boil the water and add stock cubes; stir until dissolved. Set aside. Mix flour, sage, garlic powder and black pepper in small bowl and set aside. Add butter in saucepan and stir over low heat until butter is melted. Add flour mixture to melted butter, stirring constantly. Cook until it takes on a golden brown color. Slowly pour the stock water to the flour/butter mixture, whisking constantly to prevent lumps. Turn the heat up to medium and continue cooking until you have a creamy, pourable gravy sauce. Pour over mashed potato.

Recipe posted by Nicoleen Ramsbottom Smith

Photo: Frances Smith