

Gravy for Stews and Pot Roasts

Thom Hackett

Serves: 4



Ingredients

flour
pan juices
cold water

Cooking Method

Allow 1-2 tablespoons flour for every cup of liquid.

1. Blend the flour with $\frac{1}{2}$ cup cold water.
2. Be sure the paste is very smooth.
3. A fork works well for this, or shake together in covered jar.
4. Stir the flour mixture slowly into the hot liquid stirring constantly.

Simmer 5 minutes.