

Threadgill's Brown Gravy

Threadgill's - The Cookbook

Servings: 1



Deep-down brown and with a sour aroma, this may be the most soulful single item on the menu. At the restaurant we can make a stronger, deeper flavor than is likely at home because we have such a treasure of roast beef scraps left over from our trimmings.

Ingredients

½ cup fat from beef and margarine
⅔ cup flour
4 cups beef stock
beef drippings
1 teaspoon Worcestershire sauce
1 teaspoon black pepper
1 teaspoon Tabasco sauce
salt, to taste

Cooking Method

Roux:

1. Use fat from cooked roast beef.
2. If insufficient or unavailable, use margarine to make ½ cup total.
3. Cook flour and fat or margarine slowly in a heavy skillet, stirring constantly to avoid burning.
4. Cook until medium brown.

Gravy:

1. Add beef stock, drippings, and seasonings.
2. Stir until gravy thickens to right consistency.
3. Season to taste.
4. Strain through a sieve to improve texture.
5. Makes 1 quart.