

Sauces

Easy Gravy

Argo Corn Starch

Preparation Time: 5 minutes

Cook time: 10 minutes

MICROWAVE DIRECTIONS. Combine all ingredients in a 2-quart, microwave safe bowl. With a whisk, stir until corn starch is completely dissolved. Microwave on HIGH (100%) power for 7 to 9 minutes or until mixture boils, stirring every minute. Boil for 1 minute. Season with salt and pepper.

2 tablespoons fat drippings (from any type of roasted meat)

2 cups broth or bouillon

2 tablespoons corn starch

1/4 cup cold water

Cook fat drippings and broth or bouillon in a roasting pan or saucepan over medium heat until hot.

Stir corn starch and water in a small bowl until smooth; add to pan. If desired, add a dash of poultry seasoning for chicken and turkey gravies, a sprinkle of thyme for beef or a pinch of rosemary for pork. Stirring constantly with a wire whisk, bring to a boil over medium heat and boil 1 minute. Season with salt and pepper.

Yield: 2 Cups

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: .