

# Kfc style gravy

Kfc style gravy this broth is absolutely delicious to complement fried chicken

## \* Ingredients

- ☞ 1 beef boullion cube
- ☞ 1 chicken boullion cube
- ☞ 1 cups water
- ☞ 3 large spoon butter
- ☞ 4 large spoon flour
- ☞ 1/2 small spoon garlic powder
- ☞ 1/2 smaal spoon black pepper

## \* Preparation :

- 1 – Add bouillon cubes in boiling water until it melts .
- 2 – In a bowl ; we add flour/garlic powder/sage/black pepper ; mix well
- 3 – In a small pot add butter until butter is melted ,stirring .
- 4 – Add flour mixture to melted butter, stirring permanently ,cook until it becomes brown
- 5 – pour bouillon water to the flour and butter mixture with stirring  
continue cooking until you have creamy sauce .  
Serve warm & Enjoy & share !!