

KFC Style Gravy

It's good to have nice and delicious gravy from time to another. This KFC style gravy is superbe! Check out how it's made and let me know what you think.

You'll Need:

4 tbsps of butter or shortening.

5 tbsps of flour.

$\frac{1}{4}$ tsp of sage (optional).

$\frac{1}{4}$ tsp of garlic powder.

$\frac{1}{4}$ tsp of black pepper.

1 beef bouillon cube.

1 chicken bouillon cube.

2 cups of water.

How to:

In a pot, boil the water and add in the bouillon cubes and mix to dissolve.

In a small bowl mix together the flour, sage, garlic powder and black pepper.

In a saucepan, melt the butter over low heat, mix in the flour and cook to golden stirring constantly.

Pour the bouillon water slowly, and cook over medium heat stirring constantly until you get a creamy pourable gravy sauce.

Serve hot and enjoy!

Easy, peasy and yummy! This is a must try recipe guys. It's so simple and it's delicious! I'm sure you'll love it.