

# GlutenFree Gravy

<http://glutenfreegirl.com/glutenfreegravy>

Serves:

Oven Temp:

Prep Time:

Cooking Time:



## Ingredients

Qty	Ingredient
1/4 cup	unsalted butter
1/4 cup	sweet rice flour
2 cups	chicken stock; (or juices from the roasted turkey)
	salt and pepper

## Method

- | Step | Instruction   |
|------|---|
| 1    | Melt the butter in a pan on low to medium-low heat. When it has completely melted, sprinkle in the rice flour in small handfuls. Stir and stir. When you have added all the flour and the mixture has become coherent, let it cook in the pan for two to three minutes, stirring all the while. When it has cooked, it will be solidified and have a tinge of brown. Take the roux off the heat and let it rest for a moment.   |
| 2    | Heat the stock on high heat. Slowly, in small amounts, add in bits of roux, whisking the mixture vigorously until all the liquid has been absorbed in the roux. Continue to do this, in small dribs and drabs, until the stock and roux have expanded and liquified into gravy. This will take awhile, perhaps ten minutes or so. Be patient. When you have reached the consistency you desire for the gravy, add salt and pepper. Taste the gravy, and season according to your taste. Take it off the burner and serve it, immediately. |

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