

CopyCat KFC Gravy

Ingredients

3 tablespoons butter
1 cube beef bouillon powder
5 tablespoons flour
1 can (14.5 ounce size) chicken stock
salt and black pepper, to taste
1 pinch dried sage

Directions

Melt the butter in a saucepan over medium heat. Add the beef bouillon cube and cook, stirring frequently, to break up the cube. Stir in the flour until well mixed. Let the flour cook, stirring constantly, until bubbly and lightly browned.

While stirring with a wire whisk, slowly add the chicken stock and whisk until the gravy is smooth and is the desired consistency. Let the gravy simmer for 2-3 minutes then season to taste with salt, pepper, and sage.

Serve hot.