

CopyCat Popeyes Cajun Gravy

Ingredients

1 1/2 Tablespoons vegetable oil
2 chicken gizzards
2 1/2 Tablespoons minced green bell peppers
1/4 cup ground beef
1/4 cup ground pork plus 2 tablespoons
2 Cups water
14 Ounces beef broth
2 Tablespoons cornstarch
1 tablespoon flour
2 Teaspoons milk
2 Teaspoons distilled white vinegar
1 teaspoon sugar
1 teaspoon kosher salt
1/2 teaspoon fresh coarse ground black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon dried parsley flakes

Directions

In a large sauce pan heat 1 tablespoon of vegetable oil.

Saute the chicken gizzard in this heated oil for 4 to 5 minutes until cooked through.

Remove the gizzards from the pan and then finely minced.

Combine the ground meat in a small bowl. Mix the meat together with your hands until it is well combined.

Add the bell pepper to the sauce pan and allow to saute for 1 minute.

Add the ground meat mixture to the pan and cook until it's

browned. Use a potato masher to smash the cooked meat mixture into very tiny pieces as it is browning.

Add water and the broth to the pan. Immediately whisk in the cornstarch and the flour.

Add the remaining ingredients and allow to come to a boil.

Reduce the heat and simmer the gravy for 30 to 35 minutes or until the mixture is thick.