

## LitlJay's Extra-Flavorful Gravy

Meat Drippings (i.e. from a roast) if you have them  
Broth and/or Water (water drained from [another dish](#) works well)  
1 bullion cube (optional)  
Butter or Margarine  
1 tbsp olive oil  
2 tbsp. corn starch  
2 tbsp. flour

Separate fat from drippings and combine drippings, broth, and water in desired portions to make 2 cups. More drippings/broth will result in stronger flavor.

Combine oil and removed fat to total  $\frac{1}{4}$  cup. Use the butter to make up any shortage or if you aren't using drippings. Melt them together over a low fire in a 2 qt. saucepan. While they are heating, sift the corn starch and flour together. Once the oil/fat/butter mixture has melted together, slowly add the corn starch/flour mixture with a whisk and mix until smooth.

Gradually add the drippings/broth/water while stirring constantly with the whisk. If you aren't using either drippings *or* broth, crush the bullion cube and add it now unless you don't mind your gravy being very, very bland. Once mixed, cook over a very low fire until the gravy has just begun to thicken and simmer. Stir again and cook for about another minute or until the gravy has reached the desired consistency. Cooking longer will result in thicker gravy. Overcooking will result in a blob.

You can tinker with this to suit the meal it goes with by adding seasonings when you add the drippings/broth/water, such as adding parsley and marjoram for an Italian gravy, substitute milk for half of the water and add salt/pepper for a breakfast gravy (make this using bacon grease instead of fat... Yum!), steak seasoning or A1 for a beef or steak gravy, cilantro and onion for a Mexican carne asada/ranchero gravy, or a TINY PINCH of red pepper and 1 tsp. of paprika for blackened seafood.

Yields: ~2 cups, depending on how long you cook it