

Golden Chicken Gravy - Just Like the One at Your Favorite Fried Chicken Spot

There's nothing quite like a spoonful of



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

4 tablespoons unsalted butter
... cup all-purpose flour
2 cups chicken broth
1 cup beef broth
 $\frac{1}{8}$ teaspoon onion powder
 $\frac{1}{8}$ teaspoon garlic powder
... teaspoon black pepper
Salt to taste

DIRECTIONS

1. ? Step 1: Make the Roux: In a medium saucepan, melt butter over medium heat.
2. Once fully melted and bubbling, whisk in the flour to form a smooth roux.
3. Cook for 2-3 minutes, whisking constantly, until it turns light golden brown and smells nutty.
4. ? Step 2: Add the Broth: Slowly pour in the chicken and beef broth, whisking continuously to avoid lumps.
5. Keep stirring until fully incorporated and smooth.
6. ? Step 3: Season: Add the:
7. Onion powder
8. Garlic powder
9. Black pepper
10. Pinch of salt
11. Stir to combine.
12. ? Step 4: Simmer and Thicken: Bring the gravy to a gentle simmer.
13. Cook for 5-7 minutes, whisking occasionally, until the gravy thickens to your desired consistency.
14. Taste and adjust salt and pepper if needed.
15. ? Step 5: Serve: Serve hot, poured over mashed potatoes, fried chicken, biscuits-or anything that needs a rich, savory boost.

SWAPS & NOTES

Broth swap: You can use all chicken broth for a lighter flavor or all beef for a deeper one.

Add herbs: A pinch of thyme or sage adds an herby twist.

Stir in a splash of heavy cream at the end.

Make it vegetarian: Use veggie broth, but add a dash of soy sauce

or Worcestershire for depth.

TIPS FOR SUCCESS

Whisk constantly while adding broth to keep it smooth.

Don't walk away: The roux cooks fast and can burn easily.

Let it simmer uncovered a bit longer.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/golden-chicken-gravy-just-like-the-one-at-your-favorite-fried-chicken-spot/>