

How to Make Perfect KFC-Style Gravy at Home

This KFC-Style Gravy Recipe Is My Favorite Fast-Comfort Fix



TIME
15 min

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INGREDIENTS

4 tablespoons unsalted butter
... cup all-purpose flour
2 cups chicken broth
1 cup beef broth
‰ teaspoon onion powder
‰ teaspoon garlic powder
... teaspoon black pepper
Salt to taste (start with ... teaspoon and adjust)

DIRECTIONS

- 1.** Step 1: Make the Roux: In a medium saucepan, melt the butter over medium heat. Add the flour and whisk continuously for 2-3 minutes until the mixture is golden and smells nutty-this forms the flavor base of the gravy.
- 2.** Step 2: Add the Broths: Slowly pour in the chicken broth and beef broth while whisking constantly to prevent lumps. Continue whisking until the mixture is smooth.
- 3.** Step 3: Season and Simmer: Stir in the onion powder, garlic powder, black pepper, and salt. Let the gravy simmer gently for 5-7 minutes, stirring occasionally, until it thickens to your desired consistency.
- 4.** Step 4: Taste and Adjust: Taste the gravy and adjust seasoning if needed. Want it thicker? Simmer another few minutes or whisk in a cornstarch slurry. Want it thinner? Add a splash of broth.

SWAPS & NOTES

& Swaps Low-sodium : Use low-sodium broths and adjust salt to taste.

Make it spicier : Add a pinch of cayenne or white pepper.

Extra creamy : Stir in 2 tablespoons heavy cream at the end.
Toast the roux a minute longer for deeper color and flavor. ?
Tips for Perfect Gravy Whisk constantly while adding broth to avoid lumps.

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