

Simple 3-Ingredient Gravy: Rich, Flavorful, and Foolproof

quick, easy, and delicious gravy



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10 min

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INGREDIENTS

2 tablespoons butter (or pan drippings for extra flavor)

2 tablespoons all-purpose flour

1 ½ cups broth (chicken, beef, turkey, or vegetable)

How to Make Simple 3-Ingredient Gravy:

1. Make a Roux:

In a medium saucepan over medium heat, melt butter (or use pan drippings).

Stir in the flour, whisking constantly, and cook for 1-2 minutes until it turns golden and smells slightly nutty.

2. Add the Broth:

Slowly pour in the broth, whisking continuously to avoid lumps.

Bring to a gentle simmer, stirring frequently, until the gravy thickens (about 3-5 minutes).

3. Serve and Enjoy:

Remove from heat and season with salt and pepper, if needed.

Serve hot over mashed potatoes, turkey, biscuits, or your favorite dish!

My Best Tips for Perfect Gravy:

For extra richness - Use pan drippings instead of butter.

Want a thicker gravy? - Add an extra teaspoon of flour.

For a thinner consistency - Stir in more broth until you reach the desired texture.

Make it extra flavorful - Add a splash of Worcestershire sauce, garlic powder, or black pepper.

What to Serve with 3-Ingredient Gravy:

Mashed potatoes - A classic comfort food combo.

Biscuits or cornbread - Perfect for soaking up every drop.

Roast chicken, beef, or turkey - Adds rich flavor to any main dish.

Rice or stuffing - A simple way to enhance any side dish.

FAQs:

DIRECTIONS

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4. Bring to a gentle simmer, stirring frequently, until the gravy thickens (about 3-5 minutes).
5. Serve and Enjoy: Remove from heat and season with salt and pepper, if needed.
6. Serve hot over mashed potatoes, turkey, biscuits, or your favorite dish!
7. My Best Tips for Perfect Gravy: For extra richness - Use pan drippings instead of butter.
8. Want a thicker gravy? - Add an extra teaspoon of flour.
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10. Make it extra flavorful - Add a splash of Worcestershire sauce, garlic powder, or black pepper.
11. What to Serve with 3-Ingredient Gravy: This gravy pairs beautifully with:
12. Mashed potatoes - A classic comfort food combo.
13. Biscuits or cornbread - Perfect for soaking up every drop.
14. Roast chicken, beef, or turkey - Adds rich flavor to any main dish.
15. Rice or stuffing - A simple way to enhance any side dish.

16. FAQs: Can I make this gravy ahead of time?Yes! Store in an airtight container in the fridge for up to 3 days. Reheat on the stovetop with a splash of broth.
17. Can I freeze this gravy?Absolutely! Freeze in a sealed container for up to 3 months. Thaw in the fridge and reheat before serving.
18. Can I make this gravy gluten-free?Yes! Use gluten-free flour or cornstarch instead of all-purpose flour.
19. This : Simple 3-Ingredient Gravy is quick, easy, and incredibly versatile, making it the perfect addition to any meal. Whether you need a last-minute sauce or want to elevate a dish, this recipe is a must-try!
20. Give it a try and let me know how it turns out!

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Original recipe: <https://chefmaniac.com/simple-3-ingredient-gravy-rich-flavorful-and-foolproof/>