



"No Lumps" Pan Gravy

The brown, yummy bits in the bottom of your skillet after frying meat are used to make pan gravy.

The secret to "no lump" gravy, is to remove gravy from the heat while adding liquid ingredients and to use a whisk.

Ingredients:

2 T flour

3 T pan drippings

1 1/2 cup milk or half & half

2T Mrs. Dash

1 tsp. instant coffee

¼ tsp. Worcestershire

Salt & pepper to taste

Directions:

Add flour to pan drippings. Stir with a fork over med low heat, until mixture cooks and starts to brown. Remove from heat. Add remaining ingredients and whisk until mixture is smooth. Replace over low heat and whisk constantly until mixture thickens.

To thin gravy, remove from heat, whisk gravy as you add more liquid. Replace over low heat and continue whisking until mixture reaches desired thickness.

You can only successfully **thin** pan gravy, **not thicken**.