

Homemade Gravy

Yield: 2 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-brown-sauce-recipe-chicken-broth>

Ingredients:

- 1 stick unsalted butter
- 1 1/2 cups yellow onions finely chopped, from 2 small onions
- 1/4 cup all purpose flour
- chicken broth Defatted turkey drippings plus, to make 2-1/2 cups
- 1 tablespoon cognac or Brandy
- 1 tablespoon heavy cream
- 1 tablespoon herbs chopped fresh, such as thyme, sage, rosemary or parsley
- salt and pepper, to taste

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 180 milligrams
4. Fat: 71 grams
5. Fiber: 4 grams
6. Protein: 15 grams
7. SaturatedFat: 41 grams
8. Sodium: 680 milligrams
9. Sugar: 6 grams

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