

11 EASY NO PAN DRIPPINGS AVAILABLE GRAVIES

F EASY

Last Modified: 10/01/2021

PREP: 15 Min
COOK: 30 Min
STOVETOP

SAUCE

MAKES 10 To 20 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
BETTER THAN BOUILLON PASTE BASES (SUPERIOR TOUCH)			
DISSOLVE 1 TABLESPOON OF BASE IN EACH 24 OUNCES OF BOILING WATER			
DISSOLVE 1 1/2 TABLESPOONS OF BASE IN EACH QUART OF BOILING WATER			
ADJUST THE AMOUNT OF BASE TO FIT YOUR FAMILY TASTES (We Like Strong)			
Roasted Beef Base			
Roasted Chicken Base			
Chili Base			
Fish Base			
Roasted Garlic Base (Vegetarian)			
Ham Base			
Lobster Base			
Mushroom Base (Vegetarian)			
Sauteed Onion Base (Vegetarian)			
Several Organic Roasted Bases			
Turkey Base			
Seasoned Vegetable Base (Vegetarian)			
OTC GRAVY LIQUID BASES			
2	Quarts	Beef Stock (Swanson)	
OR			
2	Quarts	Chicken Stock (Swanson)	
OR			
2	Quarts	Seafood Stock (Swanson)	
OR			
2	Quarts	Turkey Stock (Swanson)	
OR			
2	Quarts	Vegetable Stock (Swanson)	
GRAVY THICKENER (BEURRE MANI)			
5	Tbsp	All Purpose Flour	Flavor
5	Tbsp	Unsalted Butter	Softened
GLOSSY GRAVY			
3	Pats	Unsalted Butter	
OPTIONAL GRAVY COLOR ALTERATIONS			
Scant	Drops	Kitchen Bouquet Browning & Seasoning Sauce	

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ROAST BEEF GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Roasted Beef Base (Better Than Bouillon)	
1	Medium	Shallot	Microplaned
1	Small	Yellow Onion	Microplaned
1	Small	Garlic Clove	Microplaned
ROAST CHICKEN GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Roasted Chicken Base (Better Than Bouillon)	
1		Garlic Clove	Microplaned
1	Tsp	Fresh Rosemary Leaves	Fine Chop
1	Tsp	Fresh Thyme Leaves	Fine Chop
1/4	Tsp	Fresh Sage Leaves	Fine Chop
ROASTED GARLIC GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Roasted Garlic Base (Better Than Bouillon)	
1		Garlic Clove	Microplaned
1	Small	Yellow Onion	Microplaned
1	Tsp	Fresh Thyme Leaves	Fine Chop
HAM GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Ham Base (Better Than Bouillon)	
LOBSTER GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Lobster Base (Better Than Bouillon)	
1/2	Cup	Heavy Cream	
1	Tsp	Fresh Flat Leaf Parsley Leaves	Fine Chop
MUSHROOM GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Seasoned Vegetable Base (Better Than Bouillon)	
12	Ounces	Mushrooms	Thin Sliced
3	Tbsp	Marsala Wine	
3	Tsp	Fresh Thyme Leaves	Fine Chop

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ONION GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Sauteed Onion Base (Better Than Bouillon)	
3	Tsp	Fresh Thyme Leaves	Fine Chop
1	Small	Yellow Onion	Microplaned
1	Whole	Dried Bay Leaf	

PORK GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Roasted Chicken Base (Better Than Bouillon)	
1		Garlic Clove	Microplaned
1	Small	Yellow Onion	Microplaned
1/4	Cup	Buttermilk	

SEAFOOD GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Fish Base (Better Than Bouillon)	
1		Garlic Clove	Microplaned
1	Small	Yellow Onion	Microplaned
2	Whole	Dried Bay Leaves	
1	Tsp	Dried Oregano	
1/4	Cup	Heavy Cream	

TURKEY GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Turkey Base (Better Than Bouillon)	
1	Medium	Shallot	Microplaned
1	Dash	Worcestershire Sauce	
1	Tsp	Fresh Rosemary Leaves	Fine Chop
1	Tsp	Fresh Thyme Leaves	Fine Chop
1/4	Tsp	Fresh Sage Leaves	Fine Chop
3	Tsp	Fresh Flat Leaf Parsley Leaves	Fine Chop

VEGETABLE GRAVY			
2	Quarts	Water	Room Temp
3	Tsp	Seasoned Vegetable Base (Better Than Bouillon)	
1	Tsp	Fresh Thyme Leaves	Fine Chop
2	Whole	Dried Bay Leaves	
6	Ounces	Mushrooms	Thin Sliced
1/4	Tsp	Fresh Sage Leaves	Fine Chop
3	Tsp	Fresh Flat Leaf Parsley Leaves	Fine Chop

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PREPARATION	
OPTION	Gravies are relatively simple dishes, yet they are remarkably easy to mess up. We've all experienced the disappointment of excitedly pouring gravy onto our Mashed Potatoes, only to realize it's too runny, too lumpy, or too bland. And because Gravy is so simple, even if you don't mess it up, it's still challenging to make it memorable and delicious.
TOOLS	1) Large Saucepan & Lid 2) Small Saucepan & Lid 3) Fine Wire Strainer 4) 1 Qt. Thermos
BROTHS STOCKS	The "differences" between choosing a Broth, a Bone Broth or a Stock are subtle. BROTHS: A simmering time of 30 minutes to 2 hours. Used in dishes where you want the other ingredients to shine through (Side Dishes & a cooking liquid (in place of some or all of the water) for Pasta, Potatoes & Rice). BONE BROTHS: Become an integral part of the dishes flavor. Requiring the longest simmering time, 12 to 48 hours. Used for Soups, Stews & Beverages. STOCKS: A simmering time of 4 to 6 hours. Used in dishes where you want a full flavored, silky textured liquid, mostly in Gravies.
GRAVY MAKING PROCESS	STEP #1: Add the Liquid Base into the saucepan. STEP #2: Stir in the required Flavoring Ingredients. STEP #3: Boil until it tastes "right", about 1/2 hour. STEP #4: Whisk in the Thickener. STEP #5: Whisk in the Butter Pats. STEP #6: Store the Gravy in a thermos until just before serving.
FACTOID	Selecting OTC Stocks for your liquid base is the easiest process, mixing your own Stock using different Paste Bases gives you MANY interesting "Gravy flavors" to choose from. Even mixing different Bases together to create your own - GOOD STUFF!
1	STEP #1: Add the chosen liquid into a large Saucepan over medium high heat.
2	STEP #2: Add the liquid into a large Saucepan over medium heat. Stir in the Flavoring Ingredients & allow it to boil for 1/2 hour. Remove & discard the Bay Leaf.
3	STEP #3: Allow the Gravy to come to a boil and cook for 1/2 hour. Remove & discard the Bay Leaf.
4	OPTION: At this point, for a smoother Gravy, you can remove the Flavoring Ingredients by slowly pouring the Gravy through a fine wire strainer.
4	OPTION: If the "color" of your finished Gravy doesn't match your families "visual likes", You can darken the color of the Gravy by adding in DROPS of Kitchen Bouquet Browning & Seasoning Sauce & stirring after EACH drop. CAUTION you can easily make Turkey Gravy that looks like it's Beef Gravy by going overboard.
5	STEP #4: Reduce the heat to low. Using the back of a fork, mix together the Flour and Butter until SMOOTH. Whisk in the thickener (Beurre Mani) one tablespoon at a time, whisking for 30 seconds before adding another. Simmer until the Gravy thickens.
CAUTION	REMEMBER! All Gravies thicken greatly as they cool, even slightly. This is why a Beurre Mani is the preferred thickening agent here. It will create a silky texture and thicken only slightly as it cools in the Gravy Boat. Corn Starch on the other hand has to begin really <u>much</u> runnier than you want it to end up because as it cools in the Gravy Boat you could easily end up with a thick glob of Jelly instead of Gravy.
5	STEP #5: Remove the pan from the heat & let it set for 1 minute undisturbed. Lightly whisk in the 2 Pats of Butter for an irresistible glossy sheen & velvety texture
6	STEP #6: If not using the Gravy IMMEDIATELY, pour it into a thermos to keep it piping hot (AND the proper consistency) until ready to serve.