



Recipes



Makes a delicious, smooth gravy to serve over mashed potatoes, stuffings, roast beef or fried chicken.

Gravy

Makes 1 cup, 1 quart, 1 gallon

FOR 1 CUP

1 cup Water, cold
1 tsp. Chicken OR beef soup base
1 Tbsp. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

FOR 1 QUART

1 quart Water, cold
4 tsp. Chicken OR beef soup base
1-1/2 oz. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

FOR 1 GALLON

1 gallon Water, cold
1/3 cup Chicken OR beef soup base
5-1/4 oz. Argo® Corn Starch
To taste, Salt and pepper
To taste, Durkee® spices

GRAVY, ALL QUANTITIES

Combine 3/4's water and soup base in a saucepan. Bring to a boil. Combine corn starch and remaining cold water. Whisk into hot broth, stirring constantly. Bring to a full boil for 1 minute. Reduce heat to low and season to taste. Add dash of poultry seasoning for chicken or turkey gravy, a sprinkle of thyme for beef or a pinch of rosemary for pork gravy. For extra flavor, substitute meat drippings for part of the water.

Makes a delicious smooth gravy to serve over mashed potatoes, stuffings, roast beef or fried chicken. Or add a drizzle of gravy over pork chops, Swiss steak, roast turkey or hamburger steak. Use to make delicious gravy for hot beef or turkey sandwiches.