

## [GRAVY CHICKEN RECIPE](#)



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### **Easy Homemade Chicken Gravy From Scratch Recipe Genius**

Directions. Melt butter in a saucepan on medium high heat. Add the flour until it becomes a paste and slightly turns brown. Slowly incorporate the chicken broth with a whisk.

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### **Chicken Gravy Recipe MyRecipes**

Note: To serve gravy over chicken, sprinkle 4 skinned and boned chicken breast halves with 1/4 teaspoon salt and 1/4 teaspoon pepper. Melt 2 tablespoons butter in skillet over medium-high heat; add chicken, and cook 6 to 7 minutes on each side or until done. Serve with gravy.

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### **Classic roast chicken gravy recipe BBC Good Food**

Gradually pour in 250ml chicken stock, stirring all the time, until you have a thickened sauce. Simmer for 2 mins, using a wooden spoon to stir, scraping any sticky bits from the tin. Strain the gravy into a small saucepan, then simmer and season to taste. When you carve the bird, add any extra juices to the gravy.

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### **Simple Chicken Gravy Recipe Allrecipes com**

Add water to the chicken drippings to make about 1 1/2 cups of liquid in the bottom of the roaster. Whisk water into the flour until it is thick, but not pasty.

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