

Chicken Gravy

2 T. butter

1 T. flour

Juices from roasted chicken

Milk equal to amount of liquid from roasted chicken*

Salt and pepper to taste

Melt butter in saucepan over low heat. Add in flour, cook 2-3 minutes or until the flour doesn't smell raw, stirring constantly.

Add in juices from the roasted chickens. Stir well, combining with flour mixture. Add in milk. Bring to a boil. Season with salt and pepper to taste.

**For example, if you collect one cup of juices from the chickens, use one cup of milk for the gravy.*