

Chicken Gravy (Country Veloute)

2 Quarts Chicken Stock
1 cup Chicken Drippings from a roasted chicken
1/8 teaspoon White Pepper (pinch)
1 Tablespoon fresh chopped Parsley
1/4 lb Butter
2 Tablespoons Salad Oil
5 ounces all purpose Flour

Heat the chicken stock and chicken drippings in a heavy sauce pan. Melt the butter and add the salad oil in a separate pan. Add flour to the butter oil mixture to make a roux. Cook the roux 4 minutes over low to medium heat. Pour the roux into the saucepan with the stock and cook 20 minutes. Add white pepper and cook another 5 minutes. This gravy should be just thick enough to coat the back of a spoon, additional stock or water can be added if it needs to be thinned to a lighter consistency. Strain gravy through a chinois or fine mesh strainer and stir in parsley.

Chef Larry's Notes:

A good canned broth or base can be substituted although fresh stock is always the best.

Chicken drippings can come from any roasted chicken or even chicken backs that are lightly browned in the oven and water added to deglaze the pan.

This gravy can be frozen in ice cube trays and quickly thawed and used as needed to enhance your favorite chicken dish.