

# Gravy

## Poultry

### Ingredients

4 TBS butter

½ large onion, **finely** chopped

1 clove garlic, minced

¼ C all-purpose flour

1 TS chopped fresh sage

1 TS chopped fresh rosemary

1 TS chopped fresh thyme

2 to 3 C chicken broth

Kosher salt

Freshly ground black pepper

### Directions

1. In a medium saucepan over medium heat, melt butter. Add onion and cook until soft, 5 minutes, then stir in garlic and cook until fragrant, 1 minute more. Stir in flour and herbs and cook for 1 minute, then gradually whisk in 2 cups broth.
2. Bring mixture to a boil, then reduce heat slightly and simmer until thickened, about 5 minutes. If the gravy is too thick, add more broth.
3. Season gravy with salt and pepper to taste before serving.