

# DEVON COOKERY SCHOOL

## KFC Style Gravy

Even though I am a chef, that doesn't mean I'm not partial to the occasional bit of fast food. And I won't even apologise for it! I cook a lot and it's nice to have a little treat. This gravy is the closest I've come to KFC style gravy. Its super quick to make (in fact I had time to whip some together one night after ordering a KFC to find out they had no gravy!) The mixture of beef and chicken stock gives it the depth and colour here. And it is one of the only recipes of mine you will find that includes stock cubes instead of fresh.

1 chicken stock cube  
1 beef stock cube  
550ml boiling water  
60g butter, unsalted  
4 tbsp flour, plain  
1/2 tsp onion powder (ok to omit or sub garlic powder)  
1/4 tsp finely ground black pepper  
Salt, if needed \*

### Method

1. Crumble cubes into boiling water, mix to dissolve.
2. Melt butter in a saucepan over medium heat.
3. Add flour, onion powder and pepper. Mix into butter with a whisk.
4. While stirring, slowly pour in half the liquid. Once incorporated into the flour butter roux (it will thicken quickly), add remaining liquid and mix.
5. Stir for 2 minutes until it thickens to a gravy consistency (it's quick as water is already hot). Taste, add more salt and pepper if needed.
6. This will keep for a week in the fridge and can also be frozen.

\*You may not need to add any salt at all as stock cubes tend to be quite salty.