

Go-to Gravy
Make gravy from vegetables

2 peeled carrots, coarse chop
1 celery rib; coarse chop
1 small onion; coarse chop
3 Tablespoons unsalted butter
1/4 cup all-purpose flour
4 cups chicken broth
1 beef bouillon cube
1 bay leaf
1 Tablespoon dried thyme
4 whole black peppercorns or as desired

- In food processor, pulse carrots into 1/4-inch pieces. Add celery and onion; pulse until all vegetables into 1/8-inch pieces. (or finely chopped)
- Heat butter in large, heavy bottomed saucepan over medium high heat, when foaming subsides, add vegetables and cook, stirring frequently, until softened and well browned, about 7 minutes. Reduce heat to medium and stir in flour until

lightly browned, about 1-2 minutes. and cook, stir constantly to brown vegetables.

- While whisking, gradually add chicken broth and bouillon cube, bring to boil, skim off any foam that forms. Reduce heat to medium low; add bay leaf, thyme, and peppercorns as desired, simmer, stir occasionally until thickened to desired consistency. (about 25 minutes.)
- Strain gravy through strainer into saucepan, discard solids. Season with salt and pepper to taste. Serve hot. Yield: about 2 to 3 cups

Cook's Note: We used about 1 cup total fine chopped mixed vegetables.

Recipe inspired by: *Cook's Illustrated*, January 2027.

About the Recipe: Ever run out of gravy or needed some in a hurry with no pan drippings on hand? This vegetable-based gravy is a real heroic recipe. A simple mix of carrots, celery, and onion builds the flavor, giving you a smooth, savory gravy that pairs smoothly with those mashed potatoes we crave.

Reason this recipe was selected; Easy. Quick recipe when you have no pan drippings available.