

Chicken Broth Gravy

1/2 CUP WHITE LILY SELF-RISING FLOUR IN SIFTER

1/2 CUP SHORTENING

3-4 TBSP SALTED BUTTER

1/2 TSP. PEPPER

3 CUPS WATER

1 TBSP. KNORR CHICKEN BOUILLION GRANULES

Place water in a microwavable bowl and heat until boiling. Add chicken granules and whisk well. Set it aside.

Melt shortening in bottom of a large skillet on medium heat. Turn heat up to high after melted. Add butter - quickly sift flour into melted shortening. Use a wire whisk and blend the shortening and flour well. Add pepper. Let the flour mixture brown slightly then add broth made with bouillon.

Stir constantly making sure to scrape bottom and sides of skillet. Whisking well prevents lumps.

Pour up as soon as it begins to thicken. It will continue thickening after it pours up.

If it is too thick, add milk and whisk to make it just right.

Option: 3 cups of Salted chicken broth can be used and it will replace the bouillon and water. If salted broth is used, add salt if desired.