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Country Gravy ♦

Country gravy is a creamy and flavorful sauce made from pan drippings, flour, and milk or broth. It is commonly served with biscuits, fried chicken, or mashed potatoes. This recipe provides a classic version of country gravy that is rich and satisfying.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Recipe Yield: 250 grams

Number of Servings: 4

Serving Size: 63 g

Ingredients

4 tbsp	pan drippings
4 tbsp	All-Purpose Flour
2 c	milk or broth
1 tsp	Salt
1 tsp	Black pepper

Directions

Step 1

Stove

In a skillet, heat the pan drippings over medium heat.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Stove

Add the flour to the pan drippings and whisk until smooth.

Prep Time: 2 mins

Cook Time: 2 mins

Step 3

Stove

Gradually whisk in the milk or broth, stirring constantly.

Prep Time: 2 mins

Cook Time: 5 mins

Step 4

Stove

Bring the mixture to a boil, then reduce heat and simmer until thickened.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Season with salt and black pepper to taste.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 5 g

Protein: 5 g

Carbohydrates: 15 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	0 g	0%	0%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	5 g	17.86%	20%
Cholesterol	10 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	4 iu	0.44%	0.57%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	6 mcg	250%	250%
Vitamin E	0 mg	0%	0%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	10 mg	1%	1%
Iron	4 mg	50%	22.22%
Potassium	150 mg	4.41%	5.77%
Zinc	2 mg	18.18%	25%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Picnic

Course

Side Dishes

Snacks

Salads

Sauces & Dressings

Kitchen Tools

Slow Cooker

Meal Type

Breakfast

Lunch

Dinner

Snack

Supper

Difficulty Level

Medium

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