

Homemade Beef Gravy

Homemade Beef Gravy – Two Ways 🍲



Whether you're making **gravy from scratch using beef stock** or **enhancing it with flavorful pan drippings**, these two methods will give you a **rich, smooth, and delicious** gravy perfect for any meal!

Rich, savory, and full of comforting flavor, this **homemade beef gravy** is perfect for **mashed potatoes, beef roasts, chicken fried steak** or even **drizzling over rice**.

Beef Gravy (Made with Stock Only) 🍲🔪

(Serves 4–6)

Ingredients

- **2 cups beef stock**
- **1/4 tsp dried thyme**
- **1/4 tsp ground black pepper** (*or substitute ground white pepper*)
- **1 tsp beef base** (*for extra richness and flavor*)
- **Slurry mixture** (*for thickening—equal parts cornstarch and water mixed together*)
- **Kosher or sea salt to taste**
- **1/2 tbsp browning/seasoning sauce** (*such as Gravy Master or Kitchen Bouquet*)
- **1/2 tsp butter**

Instructions

1. In a **saucepan**, combine the **beef stock, thyme, black pepper, and beef base**.
2. Bring the mixture to a **boil** over **medium heat**.
3. Slowly add the **slurry mixture** (cornstarch mixed with water), whisking **constantly** to prevent lumps.
4. Continue whisking and cooking until the gravy reaches your **desired consistency**.
5. Taste and **adjust seasoning**, adding more **beef base or salt if needed**.

6. Add **browning/seasoning sauce** and **butter** to make your gravy shine.
7. Add a pat of butter to make the sauce shine.

Beef Gravy (Made with Pan Drippings & Mirepoix) 🍲🔪

(Serves 4–6)

Ingredients

- **2 cups beef stock**
- **1/4 tsp dried thyme**
- **1/4 tsp ground black pepper** (*or substitute white pepper*)
- **1 tsp beef base** (*for extra richness and flavor*)
- **Mirepoix from beef roast** (*cooked onions, carrots, and celery from the roasting pan*)
- **1/4 cup pan drippings** (*fat and juices from beef roast*)
- **Kosher or sea salt**, to taste
- **1/2 tbsp browning/seasoning sauce** (*such as Gravy Master or Kitchen Bouquet*)
- **1/2 tsp butter**

Instructions

1. In a **saucepan**, heat **1 cup of beef stock** over **medium heat**.
2. In a **blender**, combine:
 - The **remaining 1 cup of beef stock**
 - **Thyme and black pepper**
 - **Beef base**
 - **Pan drippings**
 - **Mirepoix from beef roast**
3. **Blend on high** for **at least 2 minutes**, until smooth.
4. Place a **strainer** over the saucepan and **strain the blended mixture** into the pan, using a spoon to press out as much liquid as possible.
5. Bring the mixture to a **boil** over **medium-high heat**.
6. Slowly add the **slurry mixture** (cornstarch mixed with water), whisking **constantly**, until the gravy reaches your **desired thickness**.

7. **Taste and adjust seasoning**, adding **more beef base or salt** if needed.
8. Add **browning/seasoning sauce** and **butter** to make your gravy shine.
9. Add a pat of butter to make the sauce shine.