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Homemade Chicken Gravy

Homemade Chicken Gravy – Two Ways

Whether you're making **gravy from scratch using chicken 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 chicken gravy** is perfect for **mashed potatoes, roasted chicken, biscuits, or even drizzling over rice.**

Chicken Gravy (Made with Stock Only)

Serves: 2–4

Ingredients

- **2 cups chicken stock**
- **1 pinch saffron threads** *(adds depth and color, but optional)*
- **1/4 tsp dried thyme**
- **1/4 tsp ground white pepper** *(or substitute ground black pepper)*
- **1 tsp chicken base** *(for extra richness and flavor)*
- **Slurry mixture** *(for thickening—equal parts cornstarch and water mixed together)*
- **Kosher or sea salt to taste**

Instructions

1. In a **saucepan**, combine the **chicken stock, saffron threads, thyme, white pepper, and chicken 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 **chicken base or salt if needed**.

Chicken Gravy (Made with Pan Drippings & Mirepoix)

Serves: 2–4

Ingredients

- **2 cups chicken stock**
- **1 pinch saffron threads** (*optional, adds depth and color*)
- **1/4 tsp dried thyme**
- **1/4 tsp ground white pepper** (*or substitute black pepper*)
- **1 tsp chicken base** (*for extra richness and flavor*)
- **Mirepoix from roasted chicken** (*cooked onions, carrots, and celery from the roasting pan*)
- **1/4 cup pan drippings** (*fat and juices from roasted chicken*)
- **Kosher or sea salt**, to taste

Instructions

1. In a **saucepan**, heat **1 cup of chicken stock** over **medium heat**.
2. In a **blender**, combine:
 - The **remaining 1 cup of chicken stock**
 - **Thyme, saffron threads, and white pepper**
 - **Chicken base**
 - **Pan drippings**
 - **Mirepoix from roasted chicken**
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 chicken base or salt** if needed.