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RECIPES ARE ADDED!**

**Slurry Mixture for
Thickening Sauces**

1. In a small bowl, mix **4 tablespoons of cornstarch** with **4 ounces of hot water**.
 2. Stir **vigorously** until the cornstarch is completely dissolved.
 3. Bring your liquid (sauce, gravy, stew etc.) to a **high simmer** almost boiling.
 4. Carefully **whisk in a small amount** of the cornstarch mixture.
 5. Continue adding gradually, whisking constantly, until you reach your **desired consistency**.
- 💡 **Tip:** Thickening happens **quickly**, so add the slurry **slowly** to avoid making the stew too thick. If needed, let it simmer for a few minutes to fully incorporate.