



ina garten's homemade gravy

ingredients

1/4 pound (1 stick) unsalted butter
1 1/2 cups chopped yellow onion (2 onions)
1/4 cup all-purpose flour
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
2 cups chicken stock, preferably homemade, heated
1 tablespoon Cognac or brandy
1 tablespoon heavy cream (optional)
a wooden spoon



in a large (10- to 12-inch) saute pan, cook the butter and onions on medium-low heat for 12 to 15 minutes, until the onions are lightly browned. don't rush this step; it makes all the difference when the onions are well cooked.

sprinkle the flour into the pan, whisk in, then add the salt and pepper. cook for 2 to 3 minutes. add the hot chicken stock and Cognac, and cook uncovered for 4 to 5 minutes, until thickened. add the cream, if desired, and serve.

