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SAVOURY BEEF GRAVY

3 Tbsp. butter (if using beef drippings, you can leave the butter out)

1 Tbsp. **Classic Beef & Roast Blend**

4 cups beef broth (or beef drippings, or combination of both)

4 Tbsp. cornstarch

⅓ cup cold water

½ cup cream, optional

Salt to taste

In a medium saucepan, combine the butter, seasoning, beef broth or drippings. Bring to a gentle boil over medium-high heat, stirring occasionally, then reduce the heat to a simmer. In a small bowl, whisk together the cornstarch and cold water until completely smooth. While whisking the broth constantly, slowly pour in the cornstarch mixture a little at a time. Continue cooking at a gentle simmer until the gravy reaches your desired consistency. If you like a creamier gravy, add cream. Let the gravy simmer for another 2 to 3 minutes, whisking occasionally.



• **Classic Beef & Roast Blend**