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PAN GRAVY

Ingredients:

Roasting pan with your cooked roast's drippings

Pint stock

Salt & pepper

(Optional flour to thicken)

(Drop of wine to add extra flavour)

*What could be better than a gravy made from the drippings of your chosen roast?
It will be full of flavour!*

While your meat is resting on your cutting board,
place the roasting pan across the hob (it may take 2 burners).
Bring the pan juices to a simmer over a medium heat
scrap up all the brown bits with a wooden spoon.
(if desired add some flour and blend)
Slowly whisk in stock.
Cook until the gravy thickens,
Season with salt and pepper.
Pour gravy through a sieve to remove any lumps.
Keep warm and serve with your carved roast. Delicious!