



*Dorothy Emence*

# White Gravy

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Categories: Gravy

Start to Finish Time: 15 minutes

Yield: 2 1/2 c

Preparation Time: 10 minutes

Description: A pretty standard and basic white gravy that should be in everyone's recipe file. Add country sausage for sausage gravy.

## Ingredients

4 T Butter

1/4 c All-Purpose Flour

2 c Whole Milk

1/4 t fresh Nutmeg

Salt and freshly ground pepper

## Directions

1) Melt the butter in a medium saucepan over medium-low heat. Add the flour and whisk until smooth. Cook until the mixture begins to turn golden brown, 3 to 5 minutes. Whisk in the milk and nutmeg and cook until thick and smooth, another 3 to 5 minutes. Season with salt and pepper.