



Roast Beef Drippings Gravy

From the kitchen of

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Drippings from a roasted beef.

1/4 cup cornstarch

1/2 cup water

Salt

Pour the pan drippings into a 2-cup measuring cup. Add water enough to make 2 full cups of liquid.

In a small bowl mix 1/4 cup cornstarch with 1/2 cup water.

Pour the 2-cups of pan drippings and the cornstarch mixture into a saucepan.

Place the saucepan onto a burner and slowly bring the gravy to a boil.

Taste the gravy, if needed, add salt.