

- ▶ 3 tablespoons unsalted butter
- ▶ 1 carrot, peeled and chopped fine
- ▶ 1 rib celery, chopped fine
- ▶ 1 onion, minced
- ▶ ¼ cup all-purpose flour
- ▶ 2 cups low-sodium chicken broth
- ▶ 2 cups low-sodium beef broth
- ▶ 1 bay leaf
- ▶ 1 teaspoon minced fresh thyme or ¼ teaspoon dried
- ▶ 5 whole black peppercorns
- ▶ Salt and pepper

1. Melt the butter in a large saucepan over medium-high heat. Add the vegetables and cook until softened and well browned, about 9 minutes. Stir in the flour and cook, stirring constantly, until thoroughly browned, about 5 minutes.
2. Gradually whisk in the broths and bring to a boil. Add the bay leaf, thyme, and peppercorns and simmer, stirring occasionally, until thickened, 20 to 25 minutes, skimming off any foam that forms on the



... mesh strainer into a clean
saucepan, pressing on the
solids to extract as much
liquid as possible. Discard the
solids. Season the gravy with
salt and pepper to taste.

Test Kitchen tip: The color and
flavor of this gravy come from
cooking the vegetables and
flour until they are well-
browned. It may seem as
though they are turning too
dark, but trust us, it is a step
necessary to producing
richly flavored and colored
gravy.

To make ahead: The gravy can
be refrigerated in an airtight
container for up to 4 days or
frozen for up to 2 months.
Reheat over low heat, stirring
to recombine, or microwave,
stirring often, until warm and
smooth, 1 to 3 minutes.
To thaw, place the gravy and
1 tablespoon of water in a
saucepan over low heat and
bring to a simmer slowly.
The gravy may appear broken
or curdled as it thaws, but
a vigorous whisking will
recombine it.