



# Killer Brown Gravy for Hamburger Steak

Servings: 0

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## Ingredients

4 Tablespoons Butter  
1/4 Cup Flour (Wondra Flour Works Best)  
1 Beef Bouillon Cube  
1 Can Beef Broth  
Salt & Pepper To Taste  
Splash Aloha shoyu (Soy Sauce)  
Splash Cream or Milk (optional)

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## Directions

In frying pan melt butter over med-high heat.

Once butter has melted, add flour and cook for a few minutes until the flour turns a nice light brown color. Add bouillon cube to mixture in frying pan and smash it down into the mixture. Add Beef Broth and stir quickly as the gravy thickens and forms. Keep stirring gravy using a whisk.

Add salt, pepper to taste, a splash of shoyu and a splash of milk or cream to give the gravy a nice rich flavor. Some people have been known to add a splash of ketchup to give it that reddish brown color and extra layer of flavor....

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