



Cream Gravy for Sliders

Servings: 0 servings

Ingredients

2 tablespoons of butter
2 tablespoons of flour
1 1/2 cups of half-and-half
1 teaspoon of cracked black pepper
2 splashes Worcestershire sauce
2 splashes Tabasco sauce
Salt to taste

Directions

Add butter to an amply sized pot over medium heat. Once the butter is melted, whisk in the flour. Continuously stirring, cook on medium for a couple of minutes until a blonde roux is formed. It will smell like peanut butter. Add half-and-half slowly to skillet, and mix with roux using either a whisk or wooden spoon (be sure to mix out any lumps). Turn heat to low and continue stirring until mixture is thickened, a couple more minutes. Add pepper and salt to taste.

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