

Beef Gravy

Disney's Contemporary Resort

Chef Mickey's

Ingredients

- 14 ounce can beef broth
- 2 tablespoons flour
- 2 tablespoons whole butter
- ¾ cup diced onion, carrots, and celery combined
- 1 bay leaf
- 1 sprig fresh thyme

Directions:

1. In a medium size sauce pot, heat the butter until it melts and add the diced vegetables, bay leaf, and thyme sprig.
2. Continue to cook the vegetables until they brown slightly.
3. Stir in the flour until it becomes pasty and is fully incorporated.
4. Cook this mix over medium heat for 10 to 15 minutes continually stirring.
5. Quickly whisk in the beef consommé or beef broth to avoid any lumps.
6. Bring the contents to a steady simmer and cook for 10 minutes.
7. Strain the sauce and then season with salt and pepper.

