

## Cream Gravy

Drain all but 3 tablespoons of the oil from the skillet the chicken was fried (leave the particles from the chicken in the bottom of skillet).

Add 3 tablespoons of all-purpose flour to the hot oil, stirring quickly to prevent lumps.

Cook while stirring until desired color (at least 2 minutes).

Add 2 cups of chicken broth, salt and black pepper (white may be used) and cook until thickened.

Whisk in ½ cup cream, half and half or milk.

Cook until desired thickness.

If too thick, add more milk.

If you do not wish to use milk or cream, just use water.