Chicken Pot Pie Gravy

A smooth, broth-based butter-and-flour gravy made without milk. This recipe yields about 2 cups (480 ml) and is a component for a separate chicken pot pie.

PREP 5 min • COOK 12 min • TOTAL 17 min • SERVES 6 • EASY



INGREDIENTS

- 2 tbsp (28 g) unsalted butter
- 3 tbsp (24 g) all-purpose flour
- 2 cups (480 ml) low-sodium chicken broth
- ¼ tsp (0.25 g) dried thyme
- ¼ tsp (1.5 g) fine salt
- ¼ tsp (0.5 g) black pepper

RECIPE NOTE

Makes six gravy portions of about ⅓ cup. No meat, vegetables or pastry are included. Low-sodium broth keeps seasoning adjustable.

METHOD

1. Melt butter in a saucepan over medium heat. Stir in flour and cook 2–3 minutes until pale golden; do not let it turn dark brown.
2. Whisk in broth gradually, a little at a time. Make the mixture smooth after each addition, scraping the pan sides and bottom.
3. Add thyme, salt and pepper. Bring to a gentle simmer and cook 5–7 minutes, stirring, until the gravy coats a spoon. It thickens more as it stands.
4. Use as a component in a complete chicken pot pie recipe or serve separately. Cool any unused gravy promptly in a shallow container.

STORAGE, FREEZING & REHEATING

Storage: Refrigerate in a shallow covered container within 2 hours (1 hour above 90°F/32°C); keep at 40°F/4°C or colder and use within 3–4 days.
Freezing: Freeze airtight up to 2 months for best quality. Thaw in the refrigerator.
Reheat: Reheat in a saucepan, stirring, to 165°F/74°C. Add a little water if needed to loosen.