

# RED WINE GRAVY RECIPE★★★★★

COURSE: SAUCE CUISINE: AMERICAN KEYWORD: HOMEMADE GRAVY, WINE GRAVY

PREP TIME: 10 MINUTES COOK TIME: 30 MINUTES TOTAL TIME: 40 MINUTES

SERVINGS: 2 CUPS CALORIES: 253KCAL AUTHOR: CHEF JESSICA ANNE

Homemade Red Wine Gravy Recipe is a make-ahead, rich and velvety gravy recipe without pan drippings. Perfect over turkey, chicken, mashed potatoes, or beef!

## EQUIPMENT

- Fine Mesh Strainer
- Whisk

## INGREDIENTS

- $\frac{3}{8}$  cup shallot finely minced
- 2 tablespoon butter
- $\frac{1}{6}$  cup flour
- 1 cups dry red wine
- 1 cups stock \*see note
- $\frac{1}{4}$  teaspoon Fine black pepper
- $\frac{3}{4}$  teaspoons kosher salt
- 1 sprigs thyme or coordinating herb based on what you are making this for
- $\frac{1}{2}$  tablespoons cornstarch if needed

## INSTRUCTIONS

1. In a medium saucepan, melt butter and add minced shallots. Saute until soft.
2. Add flour and stir into a paste (roux). Brown, stirring for 5 minutes.
3. Whisk in red wine until smooth. Add remaining ingredients, stir and bring to a low boil.
4. When boiling, reduce to a light simmer for 15 minutes.
5. Run through a fine mesh sieve and return to saucepan. If needed, spoon out a small amount of gravy and mix with 1-2 tablespoons cornstarch. Whisk back into the saucepan and whisk until desired thickness. Correct seasoning, if needed and serve!
6. If you've tried this recipe, come back and let us know how it was!

## NOTES

Use can use chicken, vegetable or turkey stock. If you are making this in addition to a roast turkey or chicken, use the drippings and then supplement with stock. The flavors from however you seasoning your meat will complement the gravy.

*recipe found on: <https://www.savoryexperiments.com/red-wine-gravy/>*

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