

Gravy Sauce

 sakurasoup.com/recipes/gravy-sauce

1. Prepare the broth in a bowl. Combine 1 cup water and 4 teaspoons of **Garlic Broth Concentrate**, set aside
2. In a medium pan, heat 2 Tablespoons of butter on medium heat until melt.
3. Add 2 Tablespoons of flour and about 1/4 cup of broth into a medium pan, stir with the whisk. Keep stirring so the flour don't get burnt.
4. Add another 1/4 cup of broth into the pan and stir to break the crumble. repeat this step until the broth is gone.
5. When the flour gets smooth, add 1 cup of whole milk, heat & stir for 2 minutes. Turn off the heat and leave it about 15 minutes to cool down.

The gravy may look thinner on the pan when it's hot. It will be thicker on the dishes.