

Apple Cider Gravy

Prep Time: 10 minutes

Cook: 5 minutes

Serves: 4

Ingredients

3 tablespoons butter

3 tablespoons flour

450ml chicken stock

125ml cup apple cider

Salt and freshly ground black pepper

Method

Heat a saucepan over medium-high heat. Melt the butter then stir in the flour and cook until light brown, about 1 minute.

Whisk in the chicken stock and apple cider, and season with salt and freshly ground pepper. Continue whisking and cook until thickened, about 3 minutes.