

## Fried Chicken Gravy



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Fried batter bits from fried chicken  
1/3 to 1/2 cup white rice flour  
Milk

**Carefully** pour hot oil into a heat resistant container. Set aside in a safe place and allow to cool. Leave fried batter bits and approximately 1 to 2 tablespoons oil in pan.

**Return** fry pan to medium heat. Sprinkle half the white rice flour evenly over bottom of pan. Stir flour into batter bits and oil. Continue adding flour until oil is absorbed into the flour. The result is a paste like consistency.

**Slowly** add milk, stirring constantly to blend milk and rice paste. As milk is absorbed into rice paste, slowly add more milk. Stir constantly to prevent the formation of lumps and sticking to bottom of pan. Continue adding milk and stirring constantly until desired quantity of gravy and consistency is achieved. Season to taste and serve immediately over mashed potatoes. If gravy appears too thin, simmer and stir until gravy reaches desired consistency. If gravy is too thick, gradually add small amounts of milk.

**Cook's Note:** To make this gravy dairy-free, substitute chicken stock for milk.