

# Classic Tarragon Gravy



## Ingredients:

### For the roux:

- 6 T. butter (or other fat)
- 6 T. flour

### For the gravy:

- 2 T. butter
- ½ onion, small dice
- 1 rib celery, small dice
- 1 small carrot, small dice
- 3-4 cloves garlic, sliced thin
- 1 tsp. peppercorns
- 2/3 C. white wine
- 3 C. chicken stock
- Roux from above
- 2 T. tarragon, chopped
- Salt and pepper

## Preparation

1. In a small saute pan, melt the butter over low heat. Add the flour and stir in well to combine. Continue stirring constantly for about 5 minutes or until the roux has toasted slightly and smells a bit toasty. Remove from the heat and set aside.
2. In a skillet, melt the butter over medium low heat. When the butter has melted, add the onion, celery, and carrot. Season with salt and pepper and saute for 5 minutes. When the vegetables are soft and aromatic, add the garlic and peppercorns and continue cooking for another 1-2 minutes.
3. Deglaze the pan with the white wine and reduce by half – making sure the raw alcohol taste has cooked out.
4. Add the chicken stock and bring to a rolling simmer. When simmering, slowly add in the roux, whisking the entire time of addition to ensure that there is no lumping. Cook the gravy until it has thickened.
5. When it has thickened, add the chopped tarragon. Check for a final seasoning of salt and pepper. Serve Immediately!