

## Southern Style White Gravy

### Ingredients:

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups warm milk
- 1 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

### Directions:

1. Melt butter in a saucepan over medium heat.
2. Sprinkle flour over melted butter and whisk together to form a paste.
3. Allow the mixture to cook for a minute.
4. Slowly pour in milk, whisking constantly.
5. Add seasonings, continue to whisk constantly.
6. Allow the gravy to come to a boil, still whisking.
7. Taste and adjust seasoning, if necessary.