

## **Maple Gravy**

### **Ingredients:**

- 3 tablespoons butter
- 3 tablespoons Gold Medal® Wondra® quick-mixing flour
- 1-3/4 cups chicken/beef stock
- salt and pepper to taste
- 1/2 cup pure maple syrup

### **Directions:**

Heat butter in a heavy pan over medium heat. Add Wondra® flour (this stuff is specifically made for sauces and doesn't clump!) and stir constantly 2-3 minutes until flour turns golden brown. Slowly whisk in stock (I tend to use beef even in chicken recipes – it gives a fuller flavor). Over medium-high heat, bring to a boil, stirring constantly until gravy thickens (about 10 minutes). Season with salt and pepper to taste, then stir in syrup. Reduce heat to low until ready to serve.