

Betty's Beef Broth Gravy + Video Clips of Hail Storm in KY



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As many of you know, Kentucky has suffered two days of tornadoes this past week. Luckily, Rick and I (and our families) are all safe. I want to thank you for your concern for us, both on Wednesday and yesterday. Our area was under tornado warnings from early afternoon until about 8:00 p.m. last night, but, fortunately no tornadoes touched down in our county. There were at least 22 deaths from the storms in our state. We received heavy thunderstorms and hail. I am opening this video with some video clips showing some of the rain and hail we received yesterday afternoon. Those clips are followed by today's recipe. Thanks so much to our wonderful viewers for the concern you have shown. You are true friends! --Betty ♥

In this video, Betty demonstrates how to make Beef Broth Gravy. This is a rich gravy that you can make without cooking meat for stock.

Ingredients:

- 1 medium onion, chopped
- 2 stalks celery, chopped
- 1 tablespoon butter
- 1 tablespoon extra virgin olive oil
- 10.5-ounce can beef broth (You may substitute a can of beef consommé or beef bouillon.)
- 1 cup water
- 1 beef bouillon cube
- ¼ cup additional water
- 2 tablespoons cornstarch
- ¼ teaspoon Kitchen Bouquet (You may use Gravy Master or a generic brand.)

In a medium saucepan, heat 1 tablespoon olive oil and melt 1 tablespoon butter over medium heat. Add 1 medium chopped onion and 2 stalks chopped celery. Saute until vegetables are soft and onion is clear, about 8 to 10 minutes. Add 1 can beef broth, 1 cup water, and 1 bouillon cube. Bring to a boil over medium-high heat. Cover and reduce heat to low. Simmer 20 to 25 minutes, until onion and celery are tender. Combine 2 tablespoons cornstarch and ¼ cup water. Stir until there are no lumps. Add cornstarch mixture to gravy, immediately stirring it in. Bring gravy to a boil, stirring constantly and boil 1 minute, stirring constantly. Pour into a gravy boat and serve immediately. This gravy is delicious over mashed potatoes or cooked noodles. I will be using this gravy in my next two uploads. Enjoy! --Betty ♥