

Cleo Coyle's Easy Roasted Garlic Gravy

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.



Garlic's health benefits are many. Those little white cloves have been shown to boost the immune system, lower blood pressure, prevent dementia and heart disease, and ward off the common cold. But the flavor is what my husband and I love most, and that's what inspired this creamy white gravy with the light garlic taste. It's incredibly delicious on so many foods: meatloaf, roasted chicken, baked fish, mashed potatoes, broccoli, cauliflower, string beans, asparagus, even peas and carrots. This three-step gravy tastes delicious the first day and amazing the second because it reheats beautifully with even stronger flavor. It's an easy recipe to make and master, and it's versatile. You can tweak this gravy to suit your taste. Use less garlic for a milder cream sauce, more for a stronger garlic impact. The broth can be changed up, too. Chicken or vegetable broth will give you a lighter flavor; beef broth a heartier gravy. For our taste, I can tell you that we usually use chicken broth (with some pan drippings for added flavor), and about 13 or 14 cloves of garlic suits us fine. As I mentioned, when the gravy is reheated, you'll find the flavors are stronger. So keep that in mind if you make the gravy in advance, and may you eat with joy...and in good health! ~ *Cleo*



Makes about 2-½ cups

Ingredients:

- 12 – 16 cloves peeled garlic
- 1 tablespoon olive oil
- 1 tablespoon butter
- 3 cups chicken, vegetable, or beef broth
- 3 – 4 tablespoons pan drippings (optional)
- 1/2 cup + 2 tablespoons (5 ounce can) evaporated milk
- 4-½ teaspoons corn starch (or 3 tablespoons Wondra flour)
- Salt and pepper to taste



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Directions:

Step 1 – Pan-roast your garlic: In a saucepan over medium heat, melt the butter and add the olive oil. When the oil and butter are hot, add the peeled garlic cloves and toss them to coat. Sauté for 3 to 5 minutes, stirring often to brown the cloves evenly. Be careful not burn the garlic or it will turn bitter.



Step 2 – Make the gravy: Add chicken, veg, or beef broth (your choice) and bring to a boil. Simmer for 10 to 12 minutes, or until the garlic is soft. Mash the garlic cloves with a fork against the side of the pan (or use an immersion blender if you like). Whisk the pot until the crushed garlic is mostly dissolved. If adding pan drippings for extra flavor, pour in now, whisk for another minute. Finally, stir in 1/2 cup of the evaporated milk and bring gravy to a simmer.

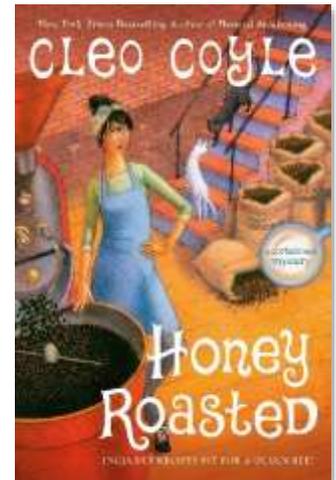
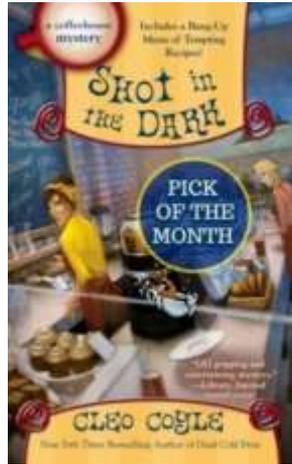
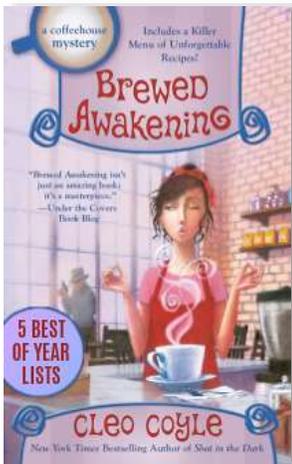


Step 3 – Thicken and finish: For a velvety, lump-free gravy, make a paste out of your corn starch (or Wondra flour). To do this, take out a small bowl and whisk together 2 T. of your evaporated milk with your corn starch (or Wondra flour).

While the pot of broth is still simmering, slowly whisk in the paste. While continuing to gently whisk or stir, allow the gravy to simmer for 3 to 5 more minutes, until it becomes thick enough to coat the bottom of a spoon. Salt and pepper the gravy to your taste and serve warm.

This gravy reheats beautifully. Simply store it in the refrigerator in a sealed container. Reheat on the stove or in a microwave. The gravy holds together well, but you may need to whisk it lightly after reheating. May you...eat with joy!

Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

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