



HOT HONEY GRAVY

Made by pyureorganic.com

Prep Time:

5 minutes

Cook Time:

5 minutes

Yield:

Serves 8

Ingredients:

- 1 1/2 cups chicken broth
- 1/4 cup Pyure Sugar-Free Organic Honey Alternative
- 1/4 cup hot sauce
- 1 tsp soy sauce
- 2 tbsp. cornstarch
- 1 tbsp. finely chopped fresh chives

Instructions:

1. In a saucepan set over high heat, cook broth, Pyure Sugar-Free Honey Alternative, hot sauce, and soy sauce for 3 to 5 minutes or until boiling.
2. Meanwhile, in a small bowl, whisk together cornstarch and 1/4 cup water until smooth; whisk slowly into broth mixture, whisking constantly. Return to boil; boil for 1 minute. Stir in chives.

Tips:

For honey-garlic gravy, stir in 1 to 2 minced garlic cloves.

For gluten-free gravy, use tamari sauce instead of soy sauce.