

Creamy Garlic Sauce

We've posted a traditional cream gravy, but, as usual, Nana needs an alternative. This delicious sauce/gravy is delicious on her brined pork chops. Let us know how you enjoy it with your family.

Ingredients

- 1 tablespoon olive oil
- 2 tablespoons butter
- 4 cloves garlic, chopped
- 1 tablespoon flour
- ½ cup chicken broth
- ¼ teaspoon garlic powder
- ¾ cup heavy whipping cream



Instructions

- ❖ Add butter and olive oil to the skillet.
- ❖ Once butter is melted, add the garlic and cook for about one minute.
- ❖ Whisk the flour into the oil making a quick roux.
- ❖ Add the chicken broth. Stir and let cook for about a minute or until it has thickened.
- ❖ Now it is time to add the cream and garlic powder. Whisk until the garlic powder is dissolved.
- ❖ Serve warm.


Nana's Kitchen
Made With Love and Purpose