



As the roux darkens, be sure to stir continuously, especially along the edges and bottom of the pan, to ensure even cooking.

## Roux

**Makes enough to thicken 2½ to 3 cups liquid**

When the roux is cool or at room temperature, it can be used to thicken warm or hot broth. If you are using the roux immediately, allow it to cool slightly before adding cool to room-temperature broth. Brown roux adds a subtle nuttiness to gravies and sauces. The darker the roux, the less thickening power it has. With practice, you'll be able to judge the proper amount of fat and flour just by looking. Increase the amount of roux as needed for the amount of liquid.

**6 tablespoons butter or canola or vegetable oil (see Note)**  
**½ cup all-purpose flour**

**Instructions:** Add the fat to a small skillet over medium-low heat. Thoroughly whisk in the flour. For white roux, cook a minute or two, stirring occasionally with a wooden spoon. The roux will thin out and bubble as it cooks. For brown roux, continue to cook, stirring more frequently, until it turns a peanut-butter color, 5 to 10 minutes. Immediately turn out into a heatproof dish to stop the cooking.

If using right away, allow roux to cool a bit before adding broth to prevent any splattering. Otherwise, let cool and cover for later use.

The roux can be kept about a month, refrigerated, and a few months if frozen.

**Note:** White roux is usually made with butter; dark roux with oil. Oil weighs more than flour by volume, so measure the oil with an actual tablespoon, filling it fully.