



**AARTI'S**  
**"CHEATER" MASALA GRAVY**

**INGREDIENTS**

2 Tablespoons Unsalted Butter  
2 Tablespoons Flour  
1 Tablespoon Tandoori Masala  
2 Cups Chicken or Turkey Stock,  
Warmed (Unsalted or Low Sodium)  
Fresh Cilantro for Garnish

**INSTRUCTIONS**

Melt butter in small saucepan over medium heat. Once melted, add half of the tandoori masala. Quickly sprinkle in flour and stir until blonde in color. Add remaining masala. Cook until fragrant, about one minute.

Carefully pour in stock, whisking to avoid clumping. Bring to a boil, reduce to a simmer and cook over medium-low heat until desired thickness is achieved. Taste and adjust for seasoning. Garnish with fresh chopped cilantro.