

Gravy

Giblet Broth

all Giblets
2 ea..... Bay Leaves
½ ea..... Onion
2 ea..... Carrots
2 ea..... Celery Ribs
3 qt..... Water

Roux

1 c..... Flour
1 c..... Clarified Butter

Gravy

all Turkey Drippings
as needed Giblet Broth
as needed Roux
to taste Salt



1. Place the giblets and water in a saucepan and simmer for at least 2 hours. Add water if needed.
2. In a skillet, combine the flour and butter with a whisk over medium heat until smooth and light brown.
3. Strain broth and remove the fat then place back into the saucepan.
4. Add the drippings to the broth and bring to a boil.
5. Add enough roux to thicken with the whisk and continue to boil. Be careful not to let it boil.
6. Add salt to taste.

According to Fine Cooking you want to figure about 1/3 cup of gravy per person. With that being said you want to figure you will need all of your turkey drippings and enough broth from your giblets to make enough gravy. If you don't have enough broth you can add canned turkey broth. This can be salty so be careful.

You can change the flavor of your gravy by adding different seasonings. Such as thyme or rosemary. You can also make this a beef, pork, or chicken gravy by replacing the turkey drippings with the meat of choice drippings. For the broth try making it without the giblets.

Roux is the key to making a sauce. It can also make it richer in flavor. The darker the roux, the richer the flavor. To do this you need to cook it longer but you need to continue stirring it. You don't want it to burn. A light roux is typically used in white sauces and darker roux is typically used in darker sauces. To make clarified butter heat some butter until it separates then skim the foam from the top and discard the milk residue left on the bottom. If you have extra roux, it can be kept at room temperature until need for another wonderful sauce or soup you make.

Be creative, have fun and enjoy!!!

Happy Thanksgiving!