



Basic Turkey Gravy

Ingredients:

- 1 Package Neck, heart, gizzard from TURKEY giblets
- 1 Medium carrot thickly sliced
- 1 Medium onion thickly sliced
- 1 Medium celery rib thickly sliced
- 1/2 Teaspoon salt
- 1 TURKEY liver
- 3 Tablespoons fat from poultry drippings
- 3 Tablespoons all-purpose flour
- 1/2 Teaspoon salt

Instructions:

1. In a 3-quart saucepan, over high heat, place neck, heart, gizzard, vegetables, and salt in enough water to cover.
2. Heat to boiling. Reduce heat to low; cover and simmer 45 minutes.
3. Add liver and cook 15 minutes longer. Strain both into a large bowl; cover and reserve broth in the refrigerator.
4. To make gravy, remove the cooked turkey and roasting rack from the roasting pan. Pour poultry drippings through a sieve into a 4-cup measuring cup.
5. Add 1 cup giblet broth to the roasting pan and stir until the crusty brown bits are loosened; pour the deglazed liquid/broth into the 4-cup measure. Let the mixture stand a few minutes, until the fat rises to the top.
6. Over medium heat, spoon 3 tablespoons fat from the poultry drippings into a 2-quart saucepan. Whisk flour and salt into the heated fat and continue to cook and stir until the flour turns golden.
7. Meanwhile, skim and discard any fat that remains on top of the poultry drippings. Add remaining broth and enough water to the poultry drippings to equal 3-1/2 cups.

8. Gradually whisk in warm poultry drippings/broth mixture.

9. Cook and stir, until gravy boils and is slightly thick.

10. Provides 14 servings at 1/4 cup per portion.