

- SOUPS & SIDES -

HERBED PAN GRAVY

The Ingredients:

Turkey Giblets and Neck

6 CUPS Water

2-3 CUPS Chicken Broth,
reduced-sodium

$\frac{3}{4}$ CUP Deglazing Liquid,
such as White Wine

$\frac{1}{4}$ CUP All-Purpose Flour

1 TBSP Fresh Herbs, (minced,
choose your favorite herbs)

$\frac{1}{4}$ TSP Spice of Life

Ground Black pepper (to taste)



GIBLET STOCK COOKING STEPS:

Place giblets (except liver), neck and water in a large saucepan. (Reserve the liver for another use or discard.) Bring to a boil over high heat. Reduce heat and simmer, skimming and discarding any foam, for 1 hour. Strain through a fine-mesh sieve.



GRAVY COOKING STEPS:

1. Remove turkey from the roasting pan.
2. Pour pan juices into a large glass measuring cup and place in the freezer so the fat rises to the top, about 10 minutes. Skim the fat off with a spoon and discard (or use fat separator). Add the reserved giblet stock plus enough chicken broth so the combined liquids measure 5 cups total.
3. Whisk $\frac{1}{2}$ cup chicken broth and flour in a small bowl until smooth.
4. Set the roasting pan over two burners on medium-high heat.
5. Add deglazing liquid; scraping up the browned bits from the pan. Bring to a boil and cook until the liquid is reduced, about 3 minutes.
6. Add the 5 cups of liquid from Step 2. Increase the heat to high and return to a boil, whisking often, until reduced to $2\frac{3}{4}$ cups, 8 to 12 minutes.
7. Whisk the reserved broth and flour mixture into the roasting pan. Boil, whisking constantly, for 2 to 3 minutes.
8. Remove from the heat and pour the gravy through a fine sieve into a large bowl. Stir in herbs. Taste and season with Spice of Life and pepper.