

TURKEY GRAVY

Homemade turkey stock takes the flavor up a notch. But homemade gravy is divine regardless.

Chef John Findley, Executive Chef, University Club of MSU

Featured Food: Thanksgiving

Yield: serves 20

Ingredients

1 c clarified butter (if possible, use turkey grease from separated pan drippings for part or all of the butter) Salt, pepper, granulated garlic and onion

1 c flour

4 qts turkey stock or chicken stock (if possible, include pan drippings thoroughly skimmed of fat)

Preparation

Using a medium size, thick gauge pot over low heat, add the butter or grease and flour to make the roux. Cook slowly for about 15 minutes, stirring often, until golden brown.

Blend in the seasoning. Add stock to the roux, stirring constantly. Raise the heat to medium-high and bring to a slow boil. Reduce the heat and simmer for about 15 minutes. Adjust the flavor, if needed.