



Makes: 12 servings

Prep Time: 5 minutes Cook Time: 12 minutes

Total Time: 17 minutes

## Delicious Turkey Gravy

### Ingredients

- 1/2 cup unsalted butter
- 1/4 cup flour
- 4 cups turkey drippings or chicken stock (if drippings don't yield 4 cups, add stock)
- Salt and pepper

### Instructions

In a heavy sauce pan, over low heat, melt the butter. Add the flour and stir until all the flour is incorporated and the mixture begins to turn a golden color, about 2 minutes. Keep stirring the whole time with either a wooden spoon or whisk, approximately 3-5 minutes.

Slowly add 3 cups of the drippings (save some in case you need to thin it) and keep stirring, approximately 5 more minutes. You do not want any lumps so add the liquid slowly making sure it has totally incorporated. If there are lumps, just keep stirring with a whisk. The gravy will thicken as it cooks. You do not want gravy that is too thick. You can use the remaining drippings to thin as necessary.

Add salt and pepper to taste.

### Chef's Note:

If you want a thicker gravy, combine two tablespoons of water with two tablespoons corn starch and mix into the gravy a bit at a time until you have desired thickness.

Gravy can be prepared hours ahead . Place in refrigerator and then reheat prior to serving the turkey.