

Make-Ahead Turkey Gravy

Makes: 16 servings
Prep Time: 20 minutes Cook Time: 2 hours & 25 minutes
Total Time: 2 hours 45 minutes plus chill time 2 hours

Ingredients

Rich Turkey Broth:

- 4 medium carrots, peeled and cut into 3-inch pieces
- 4 celery stalks, cut into 3-inch pieces
- 2 small yellow onions, peeled and quartered
- 1 head garlic, halved crosswise
- 1 turkey neck
- 1 turkey liver
- 1 turkey heart
- 1 turkey gizzard
- 3 tbsp vegetable oil
- 3/4 tsp kosher salt
- 1/2 tsp black pepper
- 3 cups unsalted chicken stock, divided
- 2 pounds lean ground turkey
- 3 cups water

Turkey Gravy:

- 1/4 cup unsalted butter or rendered turkey fat
- 7 tbsp all-purpose flour
- 4 cups rich turkey broth from recipe above, divided
- 1 tbsp fresh thyme or sage, chopped
- 1 & 1/4 tsp kosher salt
- 1/2 tsp black pepper

Make the Turkey Broth:

Preheat the oven to 400°F. Toss the carrots, celery, onions, garlic, turkey neck, liver, heart, and gizzard with the vegetable oil, salt, and pepper on a large rimmed baking sheet. Roast for about 1 hour, stirring halfway through, until the vegetables and turkey parts are nicely browned.

Transfer everything to a large stockpot. Pour 1/2 cup of the chicken stock onto the hot baking sheet and scrape up all the browned bits. Add this liquid to the stockpot.

Add the ground turkey, water, and remaining 2 & 1/2 cups chicken stock. Bring to a simmer over high heat, then reduce the heat to medium. Cook uncovered for 45 minutes, occasionally skimming off any foam. Use a slotted spoon to remove as many large pieces as possible, then strain the broth through a fine-mesh strainer into a large heatproof bowl. Discard the solids.

Reduce and Chill the Broth:

Return the strained broth to the stockpot and bring it to a boil. Cook, without stirring, until reduced to 4 cups, about 20 minutes. Remove from the heat and let cool completely, about 2 hours. Cover and refrigerate until ready to use. Once chilled, skim the turkey fat from the surface and reserve it for the gravy.

Make the Gravy:

Melt the reserved turkey fat (or butter) in a small skillet over medium heat. Whisk in the flour and cook, whisking constantly, until the mixture turns golden brown, about 5 to 6 minutes. Gradually whisk in 3/4 cup of the turkey broth until smooth. Remove the roux from the heat and cover to keep warm.

Bring the remaining 3 & 1/4 cups broth to a boil in a large saucepan or stockpot. Whisk in the roux until smooth. Reduce the heat to medium-low and simmer, whisking often, for 5 to 6 minutes, until thickened and the floury taste has cooked away. Stir in the thyme or sage, salt, and pepper.

Chef's Notes:

- Make Ahead: The turkey broth can be refrigerated in an airtight container for up to 4 days or frozen for up to 1 month. Prepare the gravy closer to serving time.
- Turkey Fat: The fat that rises to the top of the chilled broth adds wonderful flavor to the roux. If you don't have enough, use unsalted butter to make up the difference.
- Herbs: Choose fresh thyme or sage, depending on the flavor you prefer.
- Variations: For porcini gravy, simmer 1/2 ounce dried porcini mushrooms in 4 cups of turkey broth for 20 minutes. Strain, finely chop the mushrooms, and stir them into the finished gravy. For a smoky variation, stir 1 teaspoon smoked paprika into 2 cups of gravy.