

## Perfect Turkey Gravy



### Ingredients

1 quart (4 cups) turkey or chicken stock  
4 tbsp. fat- unsalted butter or rendered turkey fat (from the roast)  
6 tbsp. all-purpose flour  
1 small sprig of thyme or rosemary  
1 bay leaf  
if desired- pan drippings from turkey  
if desired- cooked giblets, chopped up  
if desired- pulled meat from the bones after making stock  
salt and ground black pepper to taste

### Optional

1 tsp. lemon juice  
1 tbsp. heavy cream

### Procedure

- 1 In a 2 qt. saucepan, melt the fat. Add the flour and whisk well.
- 2 Cook over medium heat for 2 minutes, whisking frequently.
- 3 Add the stock and whisk very well until smooth.
- 4 Bring to a boil, then reduce heat to a low simmer. Add herbs, if using.
- 5 Stir frequently, and simmer for 7-8 minutes until thick.
- 6 If very lumpy, strain the gravy through a fine meshed strainer.
- 7 Remove the herbs. Add the pan drippings, cooked, chopped giblets, and turkey meat if using.
- 8 For an elegant touch, add a little lemon juice and heavy cream.  
-Yields approximately 1 qt. of gravy