RECIPE

Turkey Gravy

A smooth, savoury gravy for the dinner table, made from turkey pan drippings or from plain broth when there are none.

MAKES

18 servings US Metric

TOTAL

20 min

Ingredients

- [ ] 3 tbsp olive oil
- [ ] 3 tbsp all-purpose flour
- [ ] 2 cups turkey pan drippings, skimmed of fat, topped up with low-sodium chicken broth
- [ ] ¼ tsp salt, or to taste
- [ ] ¼ tsp black pepper

Method

1. Pour the pan drippings through a strainer into a tall cup. Let them sit 2 minutes, then skim off all the fat and throw it away. Put the olive oil in a saucepan.
2. Measure the juices left in the cup. Add low-sodium chicken broth to make 2 cups. No drippings at all? Use 2 cups of broth.
3. Heat the saucepan on medium. Whisk in the flour and cook, whisking, 2 minutes, until it smells nutty and turns light gold.
4. Pour in the liquid a splash at a time, whisking out the lumps as it thickens, then the rest.
5. Bring to a boil, whisking. Turn the heat down and let it bubble gently 3 minutes, until it coats the back of a spoon. Water boils at about 203 °F here, so go by the bubbles, not a clock.

6 Taste, then add salt and pepper. Drippings are salty, so salt last. Too thick? Whisk in a splash of broth.

7 Serve hot, 2 tablespoons a plate. Leftovers: cool no more than 2 hours, then refrigerate, covered, and use within 2 days. Bring leftover gravy to a boil, whisking, before it goes on the plate.