

CLASSIC ROAST TURKEY GRAVY

With White Wine

INGREDIENTS:

Drippings from Roasted Turkey
2 C. Homemade Chicken Stock (canned chicken broth is ok, just not as flavorful)
1 C. White Wine, Dry Sherry or Madeira
½ C. All-Purpose Flour
Browning Sauce for Added Color
Salt & Pepper to Taste

PREPARATION:

Pour drippings from turkey into a glass measuring cup leaving crispy bits and about 2 tbs of drippings in roaster. Let drippings you've collected stand 5 minutes so fat will rise. Skim fat from top of drippings and return to pan. Add chicken stock to remaining drippings to equal 3 cups. Set aside.

Whisk flour into the fat and crispy bits left in the roaster. Cook over low heat, stirring constantly and scraping up the brown bits. When the mixture is smooth and bubbly, remove from heat. This is your "roux."

To the roux add the reserved 2 cups of drippings and stock, and the cup of wine. Heat to boiling, stirring constantly for 1 minute or until the gravy thickens. Salt and pepper to taste; add browning sauce to desired color. Serves 12