

GREAT GRAVY!

Makes 2½ quarts

The Greatest Turkey Gravy happens when you combine three essential components:

- Foundation Braise
- Herb-Infused Broth
- Pan Drippings from Turkey

Note: Steps #1 and #2 below can be done a day ahead. It's easy to add the pan drippings (Step #3) after the turkey is roasted.

#1: Foundation Braise:

- 2 or 3 turkey drumsticks
 - 2 T. olive oil
 - 4 C. chopped Vidalia (sweet) onions
 - 2 T. dry onion soup mix
 - Freshly ground black pepper
 - 2 thick slices peppered bacon
 - Filtered water for braising
- Heat olive oil in a large deep skillet and brown the drumsticks on all sides.
 - Remove drumsticks and set aside.
 - Add onions to pan and gently brown them. Use a medium-low heat.
 - Sprinkle the dry onion soup mix on the onions and stir to combine.
 - Place the drumsticks back in the pan and add enough water to create ½" of liquid for braising.
 - Lay the raw bacon on top of the drumsticks, cover the pan, and simmer for 1 hour.

- Temporarily put the bacon aside, turn the drumsticks over, and put the bacon back on top of the drumsticks. Check to see if more water needs to be added, and simmer for at least one hour more until the meat is truly falling off the bone.
- Discard the bacon.
- Remove drumsticks and set aside to serve with the roasted turkey, or keep them for a fabulous sandwich with turkey, avocado, and Swiss cheese!
- Allow the pan juices to cool so you can transfer them to a blender. Puree until smooth and return to the pan. This is the foundation of your gravy!

#2: The Herb-Infused Broth — Make this while the drumsticks are braising.

- 2 quarts “Imagine” brand Organic Chicken Broth (do not use a fat-free version!)
- 6 dried bay leaves
- 4 large fresh sage leaves
- ¼ oz. Fresh Thyme (half of the typical package)
- 1 large stalk celery cut in thirds
- ½ Vidalia onion cut into 2 pieces
- ⅛ t. red chili flakes
- Freshly ground black pepper
 - Note: If your turkey came with a neck and giblets, only use the neck to flavor the broth.
- Simmer this broth over very low heat for about 2 hours.
- Strain the broth and discard the herbs and veggies. Set aside to cool.

#3: Pan Drippings from the Turkey

- Using a roasting rack while you bake the turkey will allow the juices and rendered fat to collect in the bottom of your roasting pan.
- Add $\frac{1}{2}$ - 1 C. filtered water to the pan as needed to maintain about $\frac{1}{2}$ " of liquid. Depending on your oven temperature, you may need to do this every 30 – 45 minutes.

Note: You must add water throughout the roasting process, otherwise you will only have burnt drippings that are unusable in your gravy.

- When the turkey is done, remove it from the roasting pan and allow it to rest before carving.
- Put all the drippings into a metal 1 quart mixing bowl and place it in the freezer to chill and congeal the fat.
- Once the fat has hardened, remove and discard it. (You may want to refrigerate it for another use just like you would bacon fat.)
- If you prefer a consistent color in your finished gravy, you can puree the de-fatted drippings in the blender before you add them to the braising liquid, but this is optional.

To complete the gravy:

- Add 4 C. of the broth to the braising liquid and pan drippings. Heat them to just below a simmering point.
- Make a slurry of 2 C. cooled broth and $\frac{1}{2}$ C. cornstarch. Be sure it is mixed well before pouring a little at a time into the simmering gravy. Use a whisk to stir as you add the slurry to avoid creating lumps.

- Once you have added the slurry, allow the gravy to come to a low boil while whisking it constantly. Once it boils, you will know if you want to thicken it further to suit your preference.
- The 2 C. of reserved broth are available for this use. I use ½ C. at a time with 1 T. cornstarch thoroughly mixed in it.
- Remove the gravy from the heat and whisk in the cornstarch slurry each time you add the slurry. Return it to the heat. When it returns to boil, that's when you'll see the effect of the slurry you just added.

Reminder: Sign up on our website to get periodic alerts about new recipes being added weekly.