Traditional and Fancy Thanksgiving Gravy

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Ingredients

Neck and giblets from turkey

10 cups water

½ cup flour

½ cup flour

½ cup white wine

Salt and pepper to taste

Directions

After the turkey goes in the oven, fill a large saucepan with the neck and giblets and 10 cups of water.

Bring to a boil then reduce heat to simmer. You will see foam rising to the surface and you will need to skim it off until completely dissipated.

Allow liquid to continue simmering for 45 minutes.

Strain neck and giblets and reserve liquid. Let everything relax and cool to room temperature.

Pick the meat from the neck.

Chop the giblets to tiny pieces.

Set aside and wait for turkey to finish roasting.

Once the turkey is ready and has been taken out of the roasting pan, you will be left with drippings. My drippings usually end up being approximately 2 cups. If yours are leass, add some of the giblet liquid.

Divide these drippings in half, equaling 1 cup each.

Divide again by pouring ½ cup of first division in a medium saucepan, reserve the other ½ cup.

Save ½ cup of second division in the roasting pan, reserve the other ½ cup.

**Traditional Gravy**

In the saucepan add ⅓ cup of flour to the drippings. Whisk it into a paste. This is the *roux*.

Add the remaining ½ cup of the drippings and 3 cups of the giblet water reserved earlier to the roux. Start whisking. Bring to a simmer over medium heat. Keep whisking.

Once the gravy thickens add HALF of the neck meat and giblets. Stir and taste. If you need to add salt and pepper, now is the time.

Pour into gravy boat. Set on table and cover in foil until dinner is served.

**Fancy Gravy**

½ cup of the turkey drippings should still be in the roasting pan. Place that pan on the stove mostly your largest burner.

Add ½ cup of flour and make the roux exactly the same as traditional gravy, while scraping the brown bits from the pan into the paste.

Add the remaining reserved ½ cup of drippings and 2 cups of giblet liquid.

Add the wine!

Bring to a simmer and whisk.

When the gravy thickens, add the remaining neck meat and giblets. Stir and add salt and pepper to taste.

Serve and enjoy with your Thanksgiving dinner!