



Catamount Turkey Gravy



Ingredients:

- $\frac{3}{4}$ cup water
- 3 Tbs unsalted butter
- 3 Tbs all-purpose flour
- 2 cups turkey or chicken stock
- 2 Tbs dry sherry
- Salt and pepper to taste

Method:

1. Remove turkey from roasting pan, and add water to the pan.
2. Place roasting on medium heat and bring to a boil, stirring with a wooden spoon to dislodge solids from pan bottom and sides.
3. Place stopper in spout of Catamount fat separator.
4. Pour juices through the strainer into the gravy separator. Set aside.
5. In a small sauce pan over medium heat, melt butter. When bubbles, add flour and whisk rapidly for a few seconds to cook flour.
6. While whisking rapidly, pour in the reserve pan juices from the separator, stopping before the fat starts coming out the spout.
7. Whisk and cool until the gravy is smooth, and thick enough to cover the back of a spoon, about 1 – 2 minutes.
8. Season with sherry, salt, and pepper.
9. Pour gravy into a warm sauce boat and serve.