

Turkey Gravy



Ingredients:

- ½ cup butter (can use hard margarine)
- ½ cup all-purpose flour
- 3 tablespoons all-purpose flour
- ½ teaspoon black pepper (more is better, I use freshly ground pepper)
- 4 cups pan drippings (or see options below the recipe)

Method:

1. Drain the pan drippings for the roasted turkey through a fine strainer.
2. Let sit and then remove any fat from the top of the drippings.
3. Add in chicken broth or water to make 4 cups if necessary.
4. In a medium saucepan, melt margarine or butter.
5. Add in lots of black pepper.
6. Add in ½ cup flour plus 3 tablespoons; constantly whisk for about 3 minutes over low heat.
7. Slowly add in the 4 cups turkey broth/drippings; whisk constantly over medium-low heat until bubbly and thickened (about 3 minutes).
8. Use right away or keep warm over lowest heat setting, whisk again before serving.

****OPTIONS**** to make this gravy using all chicken broth prepare as directed using 4 cups low sodium chicken broth and 1 tablespoon chicken bouillon powder ---- or you may add in low sodium chicken broth omitting bouillon powder to pan drippings to make up 4 cups.