

# Starters, Sides, and Complements

## Turkey Gravy

There is no questions asked, the best way to have this done right is homemade. Gravies are so easy to make it is hard to understand why people would purchase the prepackaged version.

**Yields approximately 4 cups**

### You'll Need

- 4 tablespoons of fat reserved from cooked turkey, or butter, or use a mixture of both to total 4 tablespoons
- 3 tablespoons flour
- At least ½ teaspoon pepper
- Pinch of salt
- 4 cups pan drippings and/or chicken broth to total 4 cups



### Directions

- Pour the drippings from the turkey into a container and let sit for 5 to 10 minutes and then remove any fat from the top of the drippings and reserve.
- If necessary, add broth to drippings to make 4 cups.
- In a medium saucepan, heat turkey fat and/or butter.
- Add in pepper and a pinch of salt.
- Add in all the flour and constantly whisk for about 3 minutes over low heat.
- Slowly add in the 4 cups turkey drippings and/or broth; whisk constantly over medium-low heat until bubbly and thickened (about 3 minutes).
- Use right away or keep warm over lowest heat setting, whisk again before serving.

### Play with Your Food

- Add more black pepper
- Use white pepper instead of black pepper