

TURKEY GRAVY

Last Modified: 11/27/2019

PREP: 15 Min
COOK: 4+ Hrs
STOVETOP

F MEDIUM

SAUCE

MAKES 1 QUART

QUA	MEASURE	INGREDIENT	PROCESS
TURKEY STOCK			
1	Set	Turkey Giblets (Heart, Liver & Gizzard)	
1~6	Whole	Turkey Necks	Halved
1	Whole	Turkey Backbone (If you removed it)	Halved
STANDARD STOCK INGREDIENTS			
1	Small	Yellow Onion	Quartered
1	Stalk	Celery	Quartered
1	Whole	Carrot (Scrubbed)	Quartered
1/4	Tsp	Kosher Salt	
2	Tbsp	Vegetable Oil	
2	Sprigs	Fresh Thyme	
2	Sprigs	Fresh Rosemary	
1	Sprig	Fresh Sage (3 to 4 Leaves)	
1	Whole	Dried Bay Leaf	
1	Stick	Salted Butter	
1/3	Cup	All Purpose Flour	
1	Tsp	Whole Black Peppercorns	NOT Crushed
8	Cups	Bottled Water (NO Chlorine, etc.)	
1+/-	Pinch	Ground Black Pepper	To Taste
1+/-	Pinch	Sea Salt	To Taste
OPTIONAL			
1	Dash	Browning & Seasoning Sauce (Kitchen Bouquet)	
PREPARATION			
OPTION	<p>This is a "traditional" well flavored Thanksgiving Turkey Gravy which you can make in one of three different ways:</p> <ol style="list-style-type: none"> 1) Neck Meat ONLY Gravy Version. (My Favorite - Pictured). 2) Giblet Meat & Neck Gravy Version. 3) Plain Smooth Stock Gravy Version. 		
TOOLS	<ol style="list-style-type: none"> 1) Large Saucepan & Lid 2) Small Saucepan & Lid 3) Fine Wire Strainer 4) Medium Mixing Bowl 5) Small Shaking Jar & Lid 6) Instant Read Thermometer 7) 1 Qt. Storage Thermos 		

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CAUTION	REMEMBER! Gravies will ALL thicken <u>greatly</u> as they begin to cool, even slightly. This is why Potato Starch is the preferred thickening agent here. It will create a silky texture and thicken only slightly more as it cools on the table in the Gravy Boat. Corn Starch on the other hand has to begin really <u>much</u> runnier than you want it to end up because as it cools in the Gravy Boat, you can easily end up with a thick Jelly-like glob instead of a Gravy.
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NECK VERSION GRAVY	
FACTOID	This version makes use of Turkey Neck meat that you can find frozen in many grocery stores. I tend to double or even triple this recipe to use it in making Hot Turkey Sandwiches with the Thanksgiving leftovers later.
PREP	<p>GRAVY</p> <ol style="list-style-type: none"> 1) Cut the Turkey Necks in half and set them aside. 2) Cut the Turkey Backbone in half and add it on top of the Necks. 3) Cut the Yellow Onion into quarters and set it aside 4) Cut the Carrot into 4 pieces and add it on top of the Onions. 5) Cut the Celery into 4 pieces and add it on top of the Onions. 6) Finely chop the Rosemary Leaves and set them aside 7) Finely chop the Thyme Leaves and add them on top of the Rosemary. 8) Finely chop the Sage Leaves and add them on top of the Rosemary.
1	STOCK: Heat the Vegetable Oil in a large saucepan over medium heat until it shimmers. Add the Neck and Backbone in a single layer and saute them for 5 to 6 minutes or until nicely browned on all sides. Add in the Giblets, Onion, Carrot, Celery and Kosher Salt. Saute, stirring occasionally, until the Vegetables are softened, 4 to 5 minutes. Pour in the Water and add in the Bay Leaf and Black Peppercorns.
2	STOCK: Cover and bring the mixture to a boil over high heat. Uncover, reduce the heat to low and simmer for 4 hours until the Stock reduces to 4 cups. The Neck Meat MUST be tender and falling easily off of the bones at this point. Boil for as long as is necessary - This can be cooked & refrigerated for several days before dinner (Leave OUT the thickening agents until you re-heat it). If necessary, add in more water to keep the Meat
3	STOCK: Strain the Stock into a medium mixing bowl through a fine wire strainer. Discard all solids but the Neck Pieces. Using a fork, strip the Meat off of the neck bones discarding any blood veins, fat and the bones. Finely shred & chop the Neck Meat and set it aside.
4	STOCK: Reserve 1/2 cup of the strained Stock and set it aside to cool slightly.
5	STOCK: Add the remaining Stock and Chopped Neck Meat into the large saucepan over medium heat. Add the Rosemary, Thyme and Sage Leaves and stir to combine.
6	ROUX: Combine 1/3 cup of the reserved cooled Stock with the Flour in a jar with a tightly fitted lid. Shake vigorously until the Flour dissolves and no lumps remain.
7	THICKENING: Gradually add the Flour Slurry into the Gravy saucepan, whisking constantly. Bring it to a boil and cook for 3 to 4 minutes to get rid of the Flour taste allowing it to thicken slightly.
8	ROUX: Combine the remaining reserved cooling Stock with the Potato Starch (or Corn starch) in the same lidded jar and shake vigorously until the Starch dissolves and no lumps remain.
9	THICKENING: Remove the saucepan from the burner and whisk until the liquid temperature decreases to 190 degrees. Return to low heat and whisk in the Potato Starch Slurry. Simmer for about 5 minutes to heat through and thicken, then season to taste with Salt and Pepper.

TURKEY GRAVY

10	GLOSS: As a final step, lay the Stick of Butter on top & allow it to melt.
OPTION	WINE GRAVY: At the last moment you can add in a bit (7 Oz.) of your favorite Wine (Red or White) to taste. Cook it for a couple of minutes more to boil off the alcohol.
NOTE	TOO THIN OR THICK: TOO THIN: Whisk in a little more Potato or Corn Starch slurry & reheat. TOO THICK: Whisk in some canned Chicken Stock & reheat.

GIBLET VERSION GRAVY

FACTOID	This version makes use of the Giblets usually found in a package stored in the Turkey Cavity. Many people have an aversion to the use of animal Organ Meats in their diets.
PREP	GRAVY 1) Cut the Turkey Neck in half and set it aside. 2) Cut the Turkey Backbone in half and add it on top of the Neck. 3) Rinse the Giblets and add them on top of the Neck. 4) Cut the Yellow Onion into quarters and set it aside 5) Cut the Carrot into 4 pieces and add it on top of the Onions. 6) Cut the Celery into 4 pieces and add it on top of the Onions. 7) Finely chop the Rosemary Leaves and set them aside 8) Finely chop the Thyme Leaves and add them on top of the Rosemary. 9) Finely chop the Sage Leaves and add them on top of the Rosemary.
1	STOCK: Heat the Vegetable Oil in a large saucepan over medium heat until it shimmers. Add the Neck and Backbone and saute them for 5 to 6 minutes or until nicely browned on all sides. Add in the Giblets, Onion, Carrot, Celery and Kosher Salt. Saute, stirring occasionally, until the Vegetables are softened, 5 minutes more. Pour in the Water and add in the Bay Leaf and Black Peppercorns.
2	STOCK: Cover and bring the mixture to a boil over high heat. Uncover, reduce the heat to low and simmer for 4 hours until the Stock reduces to 4 cups. The Neck Meat MUST be tender and falling easily off of the bones at this point. Boil for as long as is necessary - This can be cooked & refrigerated for several days before dinner (Leave OUT the thickening agents until you re-heat it). If necessary, add in more water to keep the Meat
3	STOCK: Strain the Stock into a medium mixing bowl through a fine wire strainer. Discard all solids but the Neck Pieces and Giblets. Using a fork, strip the Meat off of the neck bones discarding any blood veins, fat and the bones. Finely shred & chop the Neck Meat and set it aside. Finely chop the Giblets and set them aside.
4	STOCK: Reserve 1/2 cup of the strained Stock and set it aside to cool slightly.
5	STOCK: Add the Chopped Neck and Giblet Meats into the large saucepan over medium heat. Add in the Rosemary, Sage and Thyme leaves and stir to combine.
6	ROUX: Combine 1/3 cup of the reserved cooling Stock with the All Purpose Flour in a small jar with a tightly fitted lid. Shake vigorously until the Flour dissolves and no lumps remain.
7	THICKENING: Gradually add the Flour Slurry into the Gravy saucepan, whisking constantly. Bring it to a boil and cook for 3 to 4 minutes to get rid of the Flour taste, allowing it to thicken slightly.
8	ROUX: Combine the remaining reserved cooling Stock with the Potato Starch (or Corn starch) in the same lidded jar and shake vigorously until the Starch dissolves.

TURKEY GRAVY

9	THICKENING: Remove the saucepan from the burner and whisk until the liquid temperature decreases to 190 degrees. Return to low heat and whisk in the Potato Starch Slurry. Simmer for about 5 minutes to heat through and thicken, then season to taste with Salt and Pepper.
10	GLOSS: As a final step, lay the Stick of Butter on top & allow it to melt.
OPTION	WINE GRAVY: At the last moment you can add in a bit (7 Oz.) of your favorite Wine (Red or White) to taste. Cook it for a couple of minutes more to boil off the alcohol.
NOTE	TOO THIN OR THICK: TOO THIN: Whisk in a little more Potato or Corn Starch slurry & reheat. TOO THICK: Whisk in some canned Chicken Stock & reheat.

SMOOTH VERSION GRAVY

PREP	GRAVY 1) Use 1 Sprig of Rosemary NOT the Leaves and set it aside 2) Use 1 Sprig of Thyme NOT the Leaves and it on top of the Rosemary. 3) Use 1/2 Sprig of Sage (4 Leaves) and add it on top of the Rosemary. 4) Use a piece of string to tie the 3 Sprigs together (Bouquet Garnie). 5) Cut the Turkey Neck in half and set it aside. 6) Cut the Turkey Backbone in half and add it on top of the Neck. 7) Rinse the Giblets and add them on top of the Neck. 8) Cut the Yellow Onion into quarters and set it aside 9) Cut the Carrot into 4 pieces and add it on top of the Onions. 10) Cut the Celery into 4 pieces and add it on top of the Onions.
1	STOCK: Heat the Vegetable Oil in a large saucepan over medium heat until it shimmers. Add the Neck and Backbone and saute them for 5 to 6 minutes or until nicely browned on all sides. Add in the Giblets, Onion, Carrot, Celery and Kosher Salt. Saute, stirring occasionally, until the Vegetables are softened, 5 minutes more. Pour in the Water and add in the Bay Leaf, Black Peppercorns and the tied Thyme, Rosemary and Sage Sprigs
2	STOCK: Cover and bring the mixture to a boil over high heat. Uncover, reduce the heat to low and simmer for 4 hours until the Stock reduces to 4 cups. The Neck Meat MUST be tender and falling easily off of the bones at this point. Boil for as long as is necessary - This can be cooked & refrigerated for several days before dinner (Leave OUT the thickening agents until you re-heat it). If necessary, add in more water to keep the Meat
3	STOCK: Strain the Stock into a large saucepan over medium heat through a fine wire strainer discarding all solids.
4	STOCK: Reserve 1/2 cup of the strained Stock and set it aside to cool slightly.
5	ROUX: Combine 1/3 cup of the reserved cooling Stock with the Flour in a jar with a tightly fitted lid. Shake vigorously until the Flour dissolves and no lumps remain.
6	THICKENING: Gradually add the Flour Slurry into the Gravy saucepan, whisking constantly. Bring it to a boil and cook for 3 to 4 minutes to get rid of the Flour taste and it is thickened slightly.
7	ROUX: Combine the remaining reserved cooling Stock with the Potato Starch (or Corn starch) in the same lidded jar and shake vigorously until the Starch dissolves.

TURKEY GRAVY

8	THICKENING: Remove the saucepan from the burner and whisk until the liquid temperature decreases to 190 degrees. Return to low heat and whisk in the Potato Starch Slurry. Simmer for about 5 minutes to heat through and thicken, then season to taste with additional Salt and Pepper.
9	GLOSS: As a final step, lay the Stick of Butter on top & allow it to melt.
OPTION	WINE GRAVY: At the last moment you can add in a bit (7 Oz.) of your favorite Wine (Red or White) to taste. Cook it for a couple of minutes more to boil off the alcohol.
NOTE	TOO THIN OR THICK: TOO THIN: Whisk in a little more Potato or Corn Starch slurry & reheat. TOO THICK: Whisk in some canned Chicken Stock & reheat.
SERVE	GRAVY: Store the finished HOT Gravy in a thermos until SECONDS before sitting down to Dinner. pour the Gravy into a Gravy Boat to serve while piping hot. It will begin to thicken INSTANTLY!