



Gravy

Jay C. Veregge ~ Executive Chef
(serves 6-8 people)

INGREDIENTS

all	turkey drippings
1 quart	chicken or turkey broth
4 oz	butter
4 oz	flour
to taste	salt & pepper

PROCEDURE

- Strain turkey drippings into a sauce pot or large sauce pan.
- Add broth to mixture and bring to a boil.
- In a separate pan, heat butter until melted.
- Over medium heat, slowly add flour to butter stirring constantly to form a roux. Roux consistency should be like Plaster of Paris.
- Cook roux until the flour starts to turn a light brown and smell similar to toasted nuts.
- Slowly add roux mixture into dripping and broth mixture, stirring constantly until it starts to thicken.
- Turn heat down and let simmer to fully incorporate the roux into the sauce.
- Add salt and pepper to taste.