

Smoked Turkey Gravy

Title: Smoked Turkey Gravy Recipe

Category: Thanksgiving / Sauces

Tags: Gravy, Turkey, Thanksgiving, Drippings, Smoked

Overview

This smoky, herbaceous gravy is the perfect complement to a smoked turkey. Made from drippings, it captures all the richness and flavor of your turkey.

Ingredients

- Drippings from turkey pan
 - 2 cups chicken or turkey broth
 - 3 tablespoons unsalted butter
 - 3 tablespoons all-purpose flour (or tapioca starch for paleo)
 - 1/4 cup dry white wine (optional)
 - 1 teaspoon fresh thyme, finely chopped
 - 1 teaspoon fresh sage, finely chopped
 - Salt and pepper, to taste
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Instructions

- 1. Collect Drippings:**
Strain turkey drippings to remove solids. Skim off excess fat if preferred.
 - 2. Make a Roux:**
Melt butter in a medium saucepan over medium heat. Add flour and whisk continuously for 2-3 minutes until golden and smooth.
 - 3. Deglaze and Mix:**
 - Pour in the white wine (optional), whisking constantly.
 - Slowly add the drippings and broth, continuing to whisk for smooth consistency.
 - 4. Season and Simmer:**
Add thyme and sage. Simmer for 10-15 minutes, stirring often, until the gravy thickens. Adjust salt and pepper to taste.
 - 5. Serve:**
Serve hot over turkey or mashed potatoes.
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Tips

- **Thickening:** If too thin, whisk in a cornstarch slurry (1 tablespoon cornstarch + 2 tablespoons water).
 - **Depth of Flavor:** Use smoked paprika or black garlic for added complexity.
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