

Drippings Gravy

By Alessandra Ciuffo

Ingredients:

- Turkey or chicken pan drippings...3 tbsps worth of fat from the top (can sub for butter if needed)
- 3 tbsp flour
- 4-6 cups stock, turkey/chicken/beef/veggie
- Salt & pepper to taste

Steps:

- 1) Place a strainer over a bowl and strain out all of the pan drippings. If anything is stuck, add a bit of warm stock to release it and put it through the strainer. Allow the fat to separate and settle on the top.
- 2) Bring a medium-sized pot to the stove over medium heat. Add the 3 tbsp of fat and the flour. Whisk well to incorporate. Allow the mixture (known as a roux) to bubble and melt, stirring constantly. Cook for 3-5 minutes over medium-low, allowing the roux to become golden in color.
- 3) Add stock to the remaining turkey drippings and slowly incorporate it into the roux, whisking constantly. The mixture will begin to thicken as it loosens with more stock. Continue cooking for 10-15 minutes so the flour cooks off, and the gravy thickens to your desired consistency.
- 4) Taste and season at the very end before serving.