



TURKEY PAN GRAVY

INGREDIENTS

1/3 cup Unsalted Butter
1/3 cup AP Four
2/3 cup Dry White Wine or Sherry
1/2 cup Pan Drippings from the Turkey Roasting Pan
4 cups Low Sodium Chicken Stock

PREPARATION

- In a sauce pot over medium-low heat melt the butter. Add flour and stir with a wooden spoon until golden, about 2 minutes.
- Gradually stir in wine and simmer to thicken, about 2 minutes. Add drippings and broth, simmer to thicken, about 10 minutes. Season with salt and pepper to taste.

Optional Garnishes:

1 tbsp mix of flat leaf parsley, sage, and/ or tarragon, minced
½ cup mix of shitake, hen of the woods, cremini, and/ or oyster mushrooms, sautéed in butter