

## Condiments

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# Classic Turkey Gravy

Food Network Magazine

**Preparation Time: 20 minutes**

**Start to Finish Time: 30 minutes**

**turkey pan drippings**

**1/3 cup dry white wine**

**vegetable oil (if needed)**

**2/3 cup all-purpose flour**

**6 to 7 cups low-sodium chicken broth**

**Kosher salt**

**freshly ground black pepper**

Strain the turkey pan drippings into a fat separator or large liquid measuring cup. Set aside.

Place the empty turkey roasting pan across two burners over medium-high heat. Add the wine and scrape up any browned bits. Cook until reduced by half, about 1 minute. Add to the drippings.

Spoon or pour off 1/2 cup of the fat from the drippings. Return to the roasting pan over medium-high heat. (If you don't have enough fat to to make 1/2 cup, add vegetable oil.) Whisk in the flour. Cook, whisking, until smooth and golden, 2 to 3 minutes.

Whisk in the defatted drippings and enough broth to make eight cups total liquid. Bring to a simmer. Cook, whisking often, until thickened, 15 to 25 minutes. Season with salt and pepper.

Yield: 6 cups

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Per Serving (excluding unknown items): 353 Calories; 1g Fat (2.5% calories from fat); 9g Protein; 64g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 4 Grain(Starch).