
Make-Ahead Turkey Gravy

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www.AllRecipes.com Oct/Nov 2021

Servings: 16

Preparation Time: 30 minutes

Start to Finish Time: 3 hours 15 minutes

1 to 1-1/2 pound turkey wings

1 onion, quartered

3/4 cup water

4 cups low-sodium chicken broth

1/2 cup carrot, chopped

1/4 teaspoon dried thyme

1 to 2 tablespoons butter, melted

1/3 cup flour

1/2 teaspoon salt

1/4 teaspoon black pepper

fresh thyme (for garnish)

Preheat the oven to 400 degrees. Arrange the turkey and onion in a single layer on a stovetop-safe roasting pan. Roast until the wings are browned, about 1-1/4 hours. Transfer the turkey and onion to a large (3-1/2 quart) saucepan. Strain the pan drippings into a large measuring cup.

Place the roasting pan on the stovetop over medium heat. Add water and stir using a wooden spoon, scraping up any browned bits from the bottom of the pan. Pour the resulting liquid into the saucepan with the wings and onion. Stir in the broth, carrot and thyme. Bring to a boil. Reduce the heat to medium-low. Simmer, covered, for 1-1/2 hours. Strain the mixture into a bowl, discarding the vegetables and turkey or reserving the turkey for another use. Skim off the fat.

Add enough butter to the drippings to equal 1/3 cup total. Pour into the saucepan. Whisk in the flour. Cook, whisking, for 1 minute. Add the strained broth. Cook, whisking constantly, until thickened and bubbly. Season with salt and pepper. Garnish with fresh thyme.

(Gravy keeps for up to one week chilled in an airtight container, or frozen for up to one month. Thaw overnight in the refrigerator. Reheat in a saucepan over low heat, whisking occasionally until smooth and bubbly.)

Condiments, Sauces

Per Serving (excluding unknown items): 104 Calories; 8g Fat (65.5% calories from fat); 6g Protein; 3g Carbohydrate; trace Dietary Fiber; 27mg Cholesterol; 146mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1 1/2 Fat.