

# The Best Turkey Gravy Recipe

Trish

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## Servings: 16

*1/4 cup fat skimmed from  
drippings*

*1/4 cup all-purpose flour*

*2 cups drippings*

*1 tablespoon butter or*

*heavy cream*

*salt (to taste)*

*pepper (to taste)*

## Preparation Time: 5 minutes

## Cook Time: 15 minutes

Transfer the fat to a large saucepan over medium heat. Let the fat melt and then sprinkle on the flour. Using a wooden spoon, stir continuously until the fat and flour have formed a homogeneous mixture. Continue stirring until the flour browns slightly, 4 to 5 minutes.

If your drippings have cooled down, heat them in the microwave for 30 seconds or more until they are nice and hot. (If you have less drippings than the recipe calls for, supplement with turkey broth or chicken broth.)

Whisk the hot drippings slowly into the roux. Keep whisking until the liquids are fully incorporated.

Bring the gravy to a simmer and continue cooking until it reaches your desired consistency. Season with salt and pepper.

Stir in one tablespoon of butter or heavy cream.

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Per Serving (excluding unknown items): 7 Calories; trace Fat (2.5% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch).