



CLASSIC GRAVY (from PBR's dad)

www.peanutbutterrrunner.com

MAKE YOUR TURKEY STOCK:

Roast coated with olive oil:

6 lbs turkey wings & or necks (use a mixture)
5 ribs celery, broken into pcs
1 onion chopped into pcs
3-4 cloves garlic

Heat oven 400 F. Roast turkey, celery, onion and garlic 90 minutes.

Add:

12 cups chicken broth

Add chicken broth and continue to cook for 1 hour, this should reduce to 8 cups. **STRAIN THE STOCK.**

MAKE YOUR GRAVY

Melt and whisk in:

1 stick butter
1/2 cup all purpose flour

Melt butter and whisk in flour, cook until smooth.

Gradually Add:

8 cups turkey stock
1 T apple cider vinegar
salt & pepper to taste

Gradually add strained turkey stock whisking until smooth. Bring to a boil & simmer until gravy thickens, 2 minutes. Reduce to low & simmer 10 minutes. Finish with vinegar salt & pepper.

Gravy can be made in advance and frozen or stored in the fridge for a few days.

Note: You can add some of the cooked turkey to the gravy before serving if desired.