

Turkey Gravy

You will need:

- The Roasting Pan and juices from your Roasted Turkey
- A Flat Spatula
- A Mesh Strainer
- A Medium-Size Heatproof Bowl
- A Large Saucepan
- A Whisk
- 1 Cup of White Wine
- $\frac{3}{4}$ stick of Butter
- $\frac{1}{3}$ cup flour
- 1 quart Chicken Stock
- Kosher Salt and Black Pepper

Directions:

Pour off the excess fat from the roasting pan and discard. Place the pan across 2 burners over medium heat. Put any onion and celery from the roasted turkey in the pan. Scrape any browned bits from the pan with a spatula. Add the wine and bring the mixture to a simmer. Pour the pan juices through a strainer into the bowl and set aside.

Discard any solids. Melt the butter in a saucepan over medium heat. When it foams, sprinkle the flour evenly over it. Whisk the flour and butter together and cook, stirring occasionally for about 3 minutes, or until the mix is the color of peanut butter. While whisking, slowly add the stock and the juices. Bring to a simmer and cook, until the gravy thickens slightly.

Add salt and pepper, to taste.