

Best Way Gravy for Brined Turkey

Serves 16; yields about 4 cups gravy

The amount of pan drippings will vary, depending on the size of the turkey, how much water or stock you use to baste it, and how much liquid evaporates during cooking. However, because the bird has been brined, you won't need to season the gravy as much. Streamline the gravy-making process – make the roux ahead of time, transfer it to a bowl, cool, then cover and refrigerate.

4 tablespoons unsalted butter

½ cup all-purpose flour

Pan drippings to taste

½ cup dry unoaked white wine (optional)

4 cups low-salt canned chicken broth or homemade turkey broth/stock

Freshly ground pepper to taste

Kosher salt to taste

The roux: Melt the butter in a skillet over medium heat. Add the flour all at once, whisking until incorporated on medium heat. Cook on medium, whisking occasionally, for 3 or 4 minutes, until it begins to look grainy. Transfer to a bowl and set aside.

The broth and drippings: When the turkey is done, pour the pan drippings into a bowl.

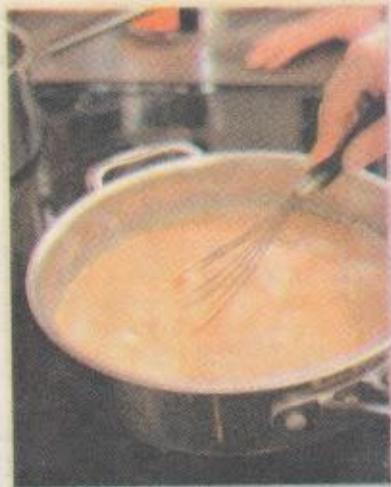
Deglaze the roasting pan with the wine by boiling and scraping the pan with a wooden spoon, adding a little water as needed to incorporate the browned bits. Add to the drippings in the bowl.

Skim off the fat with a spoon, or refrigerate, then remove and discard the fat that congeals on top.

Putting the gravy together: Put the roux in a skillet. Bring the broth to a simmer in a covered saucepan, then slowly add 3 cups of broth to the cold or room temperature roux, whisking constantly.

Add the reserved drippings slowly, starting with a few tablespoons; taste, then whisk in more, a little at a time, until the gravy tastes right to you. Season with pepper and additional salt if needed.

To adjust the consistency, add more broth or simmer for a few minutes. Keep warm until ready to serve.



Per tablespoon: 15 calories, 0 protein, 1 g carbohydrate, 1 g fat (1 g saturated), 2 cholesterol, 7 mg sodium, 0 fiber.