

Best Way Gravy for Brined Turkey

Serves 16; yields about 4 cups gravy

The amount of pan drippings will vary, depending on the size much liquid evaporates during cooking. However, because t Streamline the gravy-making process – make the roux ahead

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.

Deglaze the by boiling and : wooden spoon needed to incor Add to the drip Skim off the erate, then rem that congeals c

Putting the gr: in a skillet. Brin a covered sauc cups of broth t ature roux, whi: Add the rese starting with a then whisk in n the gravy taste pepper and ad