

## **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 pan and how much liquid evaporates during cooking. However, because the amount of drippings will vary, it is best to streamline the gravy-making process – make the roux ahead of time and store it in the refrigerator.

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 dripp

Skim off the  
erate, then rem  
that congeals c

Add the rese  
starting with a  
then whisk in m  
the gravy taste  
pepper and ad