



THE PROCESS



THANKSGIVING
EDITION

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"A roux—flour and fat cooked together—deepens the gravy's flavor and adds body, too."

—HUNTER LEWIS, FOOD EDITOR



RICH AND SILKY TURKEY GRAVY

1

STOCK UP

Good gravy begins with good stock. At least one day (and up to four days) before the feast, make your own rich turkey stock. (For a recipe, see Do-Ahead Turkey Stock on page 136; in a pinch, you can use store-bought low-salt chicken broth, but the results with homemade are incomparable.) When you're ready to make the gravy, bring **4 cups stock** to a boil in a medium pot. Remove from heat; keep warm.

2

MAKE A ROUX

Melt **4 Tbsp. unsalted butter or turkey fat** in a large heavy saucepan over medium heat. Whisk in **1/4 cup all-purpose flour** and cook, whisking, for 1 minute. The roux will become smooth and golden brown. Keep whisking! Within 2-3 minutes it will be the color of café au lait and smell slightly toasted. Gradually whisk in the warm turkey stock, bring to a boil, then lower the heat so the gravy's at a bare simmer.

3

CUSTOMIZE IT

Now, for an herbaceous kick, add **2 bay leaves** or **1 sprig thyme**. For an umami boost, stir in **4 dried porcini mushrooms** or **2 tsp. porcini powder** along with **2 Tbsp. Madeira**. With or without these upgrades, let gravy simmer until reduced by half, then remove herbs or mushrooms with a slotted spoon. Season with **kosher salt** and serve. Or keep the gravy warm until the turkey is finished and take it one step further...

4

EXTRA CREDIT

Transfer the turkey to a cutting board and strain the drippings from the pan into a measuring cup. Skim the fat; add enough water to measure 1 cup. Place the pan across two burners set on medium-high heat. Add the drippings mixture and deglaze the pan, stirring and scraping up any browned bits with a wooden spoon. Strain into the gravy; simmer until slightly thickened, 10 minutes. Season to taste with salt and serve. (Serves 8-10)

Warm your serving vessel by filling it with hot water for a few minutes; your gravy will get to the table nice and hot.



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The Dynamic Duo

Mashed potatoes and **gravy** don't need to be complicated, but they do need to be perfect. Here are two unbeatable recipes for this holiday dream team that will deliver the ultimate results

RECIPES FROM
THE BA TEST KITCHEN

"Quickly cooking peeled, diced potatoes, then letting them dry slightly, will give you consistently light mashed potatoes."

—JANET McCRAKEN, DEPUTY FOOD EDITOR



Using a food mill (see page 102) keeps spuds light and airy. If you have a ricer, that will work, too.

THE FLUFFIEST MASHED POTATOES

1

PREPARE POTATOES

Fill a large pot halfway with cold water. Peel 4 lb. russet and 1 lb. Yukon Gold potatoes and cut into 2" pieces, adding to pot as they are cut. Add cold water to cover by 1" if needed. Stir in 3 Tbsp. kosher salt. Bring to a boil, then reduce heat to medium-low and gently simmer until tender, 10–15 minutes. Drain potatoes and transfer to a baking sheet. Let dry, 5–10 minutes.

2

BUILD FLAVOR

Meanwhile, heat 1 cup whole milk, $\frac{1}{2}$ cup heavy cream, 8 whole black peppercorns, 3 sprigs thyme or 1 sprig rosemary, and 2 bay leaves in a small saucepan over medium heat, stirring occasionally, until mixture is very hot but not boiling, about 10 minutes. Remove from heat and let mixture infuse for 20 minutes; strain. This will add herbal flavor without coloring the liquid.

3

GET CRANKING

Pass potatoes through the smallest disk of a food mill along with $\frac{1}{2}$ cup (1 stick) cubed, chilled unsalted butter into a large bowl. Stir in the hot cream mixture. Season generously to taste with kosher salt and freshly ground black pepper. To hold, press plastic wrap directly against the surface and set bowl over (not in) a large pot of simmering water for up to 2 hours. (Serves 8–10)

NEXT UP: THE GRAVY →

