



Turkey Stock Gravy

Once the turkey stock is chilled, it should be easy to remove the layer of fat from the top.

Makes 12 servings (about 4 cups)

Total time: 15 minutes

SKIM:

4 cups turkey stock, *left*

MELT:

4 Tbsp. unsalted butter

$\frac{1}{3}$ cup all-purpose flour

1 tsp. white wine vinegar

Salt and black pepper to taste

Chopped fresh sage
(*optional*)

Skim fat from stock and discard.

Melt butter in a large saucepan over medium heat. Whisk in flour and cook until mixture smells nutty and turns light brown, 2 minutes.

Whisk in stock, bring to a boil, and cook until gravy thickens, 3–4 minutes. Reduce heat to low, cover, and keep gravy warm until ready to serve. Whisk in vinegar, season gravy with salt and pepper, and stir in sage.

Per serving: 84 cal; 5g total fat (3g sat); 13mg chol; 157mg sodium; 6g carb; 0g fiber; 3g protein