

Chef J's Turkey Gravy

When I make gravy it's important for it to taste like the turkey, so I always go with the pan drippings and make gravy that compliments the meal, rather than taste like its own dish. Those pan drippings include the brine flavor and adding a bed of vegetables under the turkey (in the roasting pan) really add another level of flavor to your feast

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 10-12 servings

Prep time: 5 Minutes

Cook time: 10-15 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ½ Qts	Stock, Turkey or Chicken	Regular
1 Pkg	Poultry Herbs, Fresh	Thyme, Rosemary and Sage
Taste	Rub a Dub, 5280 Culinary Rub	
As needed	Slurry (cornstarch and water)	for thinner gravy
As needed	Roux (butter and flour)	for thicker gravy
As needed	Pan Drippings from your turkey	I use a vegetable raft for resting

Cooking Directions:

- Using heat gloves remove the turkey and roasting pan from the grill/smoker/oven
- Carefully remove the turkey and rest on the carving plate or platter
- In an 4-6 qt stock pot carefully pour in the turkey drippings and vegetables (if used)
- Add the turkey or chicken stock and bring to a boil
- Add 1ea sprig – Rosemary, Thyme and Sage
- Allow the herbs to remain in the gravy until they turn drab green or gray, then remove
- Taste and season the gravy as needed
- Thicken using a Slurry or Roux
 - Slurry (equal parts cornstarch and cold water) makes a thinner gravy
 - Roux (equal parts of butter and flour, cooked) makes a thicker gravy
- BE SURE TO ADD SMALL AMOUNTS OF THICKENER at a time
 - Then cook in the thickener
 - Adjust thickening as desired
- For lower sodium gravy, use low sodium stock
- Once gravy is at desired thickness, strain

- Save the vegetables for some amazing leftovers

Grills / Grill Gear Used:

- Rub a Dub – 5280 Culinary Rub Ace SKU - 8562050