

Make-Ahead Turkey Gravy

https://www.theyummymilife.com/make_ahead_turkey_gravy?epik=dj0yJnU9eUhHcTVMZHxU2xrS19TRmJJdERIYnNKZm04bDNBbkEmbj0tMEMyN05YR3hsLTFxcG1jQ2hCekNBJm09MyZ0PUFBQUFBRjRLd3hN

Step 1. Assemble the ingredients:

- turkey wings -- You can use any turkey parts, but wings are usually inexpensive and have a large surface area covered in skin--that makes for good browning and flavor for the gravy. If you can't find them in your store, ask the butcher if they're available.
- flour
- olive oil
- chicken broth salt & pepper
- celery
- onions
- garlic
- fresh sage, thyme, and rosemary.



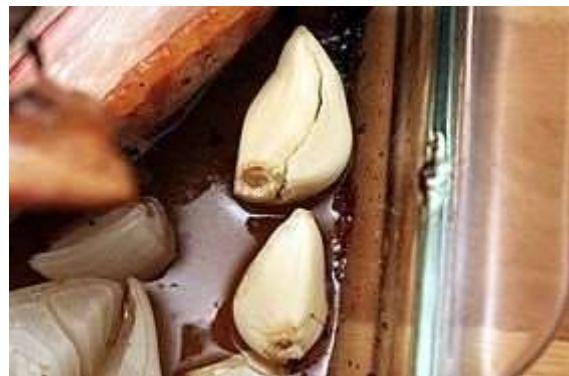
Step 2. Spray a baking dish with cooking spray, add the turkey wings and roughly chopped onions. Drizzle it with olive oil and sprinkle with salt and freshly ground pepper.



Step 3. Bake for an hour. The wings and onions should be browned.



Step 4. Flip the wings over and add the garlic to the pan. Bake for another 15 minutes.



Step 5. Remove the wings to a big pot on the stove top. The onions should be caramelized and there should be a good amount of browned edges and bits in the pan juices. Add the onions and garlic to the big pot. Pour some chicken broth into the baking pan and whisk it around to

loosen all of those browned bits. That will give your gravy rich flavor and color.



Step 6. In the big pot on the stove, add the celery and herbs along with the cooked wings and onions. Pour in the broth from the baking pan, and then add more chicken broth.



Step 7. Bring it to a boil, then lower the heat and simmer it for and hour or so until it looks like this.



Step 8. Remove all of the solid pieces from the stock. Pour the liquid through a [fine wire mesh strainer](#) into a bowl or large measuring cup. This will remove any remaining solid bits from the liquid. There will be gross turkey fat floating around in there and rising to the top. You can try to spoon off as much as the fat as possible, but you can't get it all that way. Here are better ways.

- TIP: You can remove the turkey meat left on the bones and use it in soup or freeze it for future use.

Two ways to remove fat from the stock:

1. Chill the stock in the fridge for several hours. The fat will rise to the top, solidify, and be easy to scrape off and discard. This takes awhile. Hours.
2. Use a grease separator. This is the method I use. Works GREAT, and doesn't require the chill time in the fridge. It makes it so easy to get every bit of turkey fat out of there. Pour some stock into the grease separator

(you'll need to do this in a couple of batches). Let it sit for a few minutes so it can cool slightly and the fat can all rise to top. Look at that layer of gross, gross, gross turkey fat rising to the top. Yuck.



Hold the grease separator over a bowl or measuring cup, pull the trigger in the handle and release stock into the bowl. Let go of the trigger when the grease gets near the bottom of the grease separator. Discard that gross, gross, gross turkey fat. You are left with dark, rich fat-free stock.



Measure how much turkey stock you have left after removing the fat. I had 5-1/2 cups of stock left. Pour the stock into a sauce pan on the stove-top.

Step 9. Now it's time to make a slurry that will be used to thicken the turkey stock.

Formula for making a gravy slurry: 2 tablespoons of flour for each cup of liquid in the gravy

5-1/2 cups of stock X 2 tablespoons of flour = 11 tablespoons of flour (approx. 2/3 cup)

Pour approx. 1 cup of liquid into a mason jar. You can use additional chicken broth, water, or grab a cup of the turkey stock to use. Then spoon the 11 tablespoons of flour into the jar. (Use a ratio of approx. 1 tablespoon of flour to 1-1/2 tablespoons of water or broth in the jar.)



Put the lid on tight and shake that jar like crazy. (BTW, this counts as exercise to help negate all of the calorie laden foods you'll be eating at the big turkey meal.) The result is a slurry that will thicken your gravy.



Step 10. Pour the turkey stock into a large sauce pan and heat it until it starts steaming. Use a whisk and start rapidly whirling that stock around. VERY slowly, while you're whisking, pour the slurry into the hot stock.

- view on Amazon: [wire whisk](#)



Don't stop whisking. Add the slurry a little at a time until you get the consistency you want. If it's not thick enough, you can make up another batch of slurry--that probably won't be necessary if you follow the slurry formula. Turn the heat down and let it cook for 10 minutes or so to cook the flour and blend the flavors. Add more salt and pepper to taste, if needed.

GOT LUMPS? Fear of lumps keeps a lot of people from even attempting gravy making. Here's a well-kept secret. There isn't a cook out there who hasn't made lumpy gravy at least once. Me? I've made lumpy gravy numerous times. It happens when you add the slurry to the liquid too quickly, without stirring enough. LUMPS HAPPEN. When they do, there is a super simple solution. Pour your gravy through a fine wire mesh strainer into whatever container you're using for storing or serving your gravy. Lumps are gone. No worries. You can also use an immersion hand blender to blast those lumps apart.



Refrigerate or freeze your gravy. Store in the fridge for up to 3 days or in the freezer for up to 3 months. I like to make a double batch all at once and have gravy in the freezer for both Thanksgiving and Christmas meals. You can use any freezer safe container; I use wide mouth pint mason jars labeled with blue painters tape (sticks well, but easily comes off without leaving sticky residue). Move frozen gravy to the fridge the day before so it can thaw before reheating it.



Reheat your gravy on the stove top or in a microwave. Once heated, whisk until it's restored to a smooth consistency.. If it's too thick, whisk in some water or chicken broth.