

Turkey Pan Dripping Gravy

Recipe by Tracey Skupny

“As a kid, Thanksgiving dinner was my favorite meal, mostly because I loved mashed potatoes, and my mom was the best gravy maker. I was always under foot when she was cooking, so, to keep me out of the way, she would put a step stool at the stove, put me in charge of the spoon and tell me my very important job was to stir the gravy. All the while, I was memorizing every ingredient, taste testing when she wasn’t looking and learning how to make gravy!”

INGREDIENTS:

- **Pan drippings**
- **3 cups water or turkey broth**
- **2 Tbsp butter (optional)**
- **2/3 – ¾ cup Tbsp flour**
- **Salt & black pepper to taste**

DIRECTIONS

1. Remove turkey and roasting rack from pan and put pan over medium heat on the stove.
2. Bring drippings to boil, adding the butter (optional) and scraping the sides and bottom of the roasting pan.
3. Add 3 cups water, continue boiling and scraping to lift all the solids and capture all the good flavoring. This flavorful broth will be thickened with roux for the gravy.
4. When reduced to almost ½ volume, pour broth through a strainer into a large measuring cup.
5. Discard the solids in the strainer.
6. Let the broth settle in measuring cup until it separates into two layers, fat on top.
7. Skim fat into a small pot.
8. Pour remaining broth into another pot. Put on medium heat and bring to an easy boil.
9. While broth is simmering, make the ROUX: Heat fat to a simmer. Add 1 tablespoon of flour at a time to form the roux, whisking constantly. Add just enough flour to the fat to create a stiff paste (roughly, a one-to-one ratio). Using more or less flour will be determined by the volume of fat that you start with. The fat/flour mixture is complete when it is the consistency of a stiff paste. Once this consistency is reached, continue to cook the roux for 1-2 minutes to integrate the flour completely. Remove from heat.
10. Add the roux, one spoonful at a time, to the boiling broth whisking continuously after each spoonful to remove all the lumps. Incorporate all the roux a little at a time, whisking all the while until it is smooth.
11. Once the broth is completely smooth, bring the broth to a fuller boil. The broth will begin to thicken. If it thickens *too* much, whisk in a little bit of water until just right. If the broth remains too thin, continue to boil until the broth reduces in volume and thickens to your preference.
12. Reduce heat. Add salt and pepper to taste. Turkey tidbits from the carving platter can be added to the gravy before serving!