

Gravy

½ C. Fat (butter and skimmed turkey fat is a good combination)

½ C. AP Flour

2 qt. Stock (Pan liquid and accessory chicken stock)

Salt and pepper (Very important to the success of the gravy. Season and taste, season and taste)

1 Tbs. Chopped fresh thyme

1 Tbs. Chopped fresh sage

1. Heat oil in a high sided sauce pan.
2. Whisk in flour. Stir continually with whisk until lightly browned. This is the roux. CAUTION!!!! Roux is hot and sticks like napalm. Whisk with meaning and purpose but with respect for the roux as well.
3. When roux is ready, set aside. It is better to make the roux well ahead and have it ready at the moment that it is time for gravy. Additionally, it is better to add cooled stock to very hot roux or hot stock to somewhat cooled roux.
4. Return roux to heat. Begin to add stock while whisking. Make sure you whisk thoroughly and get in the corners of the pot.
5. When all stock is added, bring to a simmer, adjust seasonings and consistence, and add thyme and sage. Do not boil as this will reduce the effectiveness of the roux.