

Herbed Turkey Gravy

*Taste of Home Test Kitchen
Taste of Home Annual Recipes 2021*

Yield: 2 cups

turkey drippings

*1 to 1-1/2 cups chicken
broth*

1/4 cup all-purpose flour

1/4 teaspoon dried thyme

1/4 teaspoon rubbed sage

1/4 teaspoon pepper

Pour the drippings and loosened brown bits into a two-cup measuring cup. Skim the fat, reserving 1/4 cup. Add enough broth to the drippings to measure two cups.

In a small saucepan, combine the flour and reserved fat until smooth. Gradually stir in the drippings mixture.

Stir in the thyme, sage and pepper. Bring to a boil. Cook and stir until thickened, about 2 minutes.

Per Serving (excluding unknown items): 154 Calories; 2g Fat (10.3% calories from fat); 8g Protein; 25g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 764mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fat.