
Make-Ahead Gravy

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

PROBLEM SOLVERS

Gravy mistakes happen! Here's how to fix them.

**** **TOO THICK:** Stir in a little stock to thin out the gravy. Remember that gravy thickens as it cools but it will loosen when you reheat it.

**** **TOO THIN:** Mix one tablespoon each of softened butter and flour to form a paste. Then stir into the gravy and simmer for a few minutes to thicken.

**** **TOO SALTY:** Add unsalted broth, stock or even water to dilute the saltiness. Thicken the gravy again, if necessary (see above).

**** **TOO GREASY:** Let the gravy cool, then skim off any fat that rises to the top. Reheat and whisk in any remaining fat.

**** **TOO LUMPY:** Strain the gravy through a fine-mesh sieve.

3 tablespoons vegetable oil

1 pound turkey or chicken wings, plus the neck from your turkey, if available, roughly chopped

2 stalks celery, chopped

1 onion, chopped

1 carrot, chopped

6 sprigs thyme

4 fresh bay leaves

8 cups Homemade Turkey Stock (see recipe in Sauces/ Gravy) (or good-quality store-bought turkey or chicken stock)

1/2 ounce dried mushrooms (shiitakes, porcini or a mix) (optional)

4 tablespoons unsalted butter, softened

1/4 cup all-purpose flour

Kosher salt

freshly ground pepper

Heat the vegetable oil in a large pot or Dutch oven over medium-high heat. Add the turkey wings and cook, undisturbed, until browned, about 5 minutes. Stir. Continue cooking, stirring occasionally, until browned all over, about 5 more minutes. Add the celery, onion and carrot and cook, stirring occasionally, until lightly browned and tender, about 5 minutes. Add one cup of water, the thyme and bay leaves. Bring to a simmer and cook, stirring and scraping up any browned bits, until reduced by half, about 3 minutes.

Add the turkey stock and bring to a boil. Reduce the heat to maintain a simmer. Add the dried mushrooms, if using, and simmer until reduced by one-third, about 30 minutes.

In a small bowl, mix the butter and flour to make a paste. Stir into the simmering gravy. Cook, stirring occasionally, until thickened slightly, 15 to 20 minutes. Season with salt and pepper. Strain through a fine-mesh sieve into a large container. Let cool.

Cover and refrigerate for up to five days. Reheat over low heat.

Yield: 3 1/2 to 4 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1040 Calories; 89g Fat (74.5% calories from fat); 9g Protein; 60g Carbohydrate; 16g Dietary Fiber; 124mg Cholesterol; 119mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 1/2 Vegetable; 17 1/2 Fat.