
Sausage Gravy III

Kohl's Ad

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Preparation Time: 35 minutes

Start to Finish Time: 2 hours 45 minutes

2 tablespoons vegetable oil

1 onion, thinly sliced

turkey neck and giblets (reserved from the turkey)

8 cups low-sodium turkey broth

several sprigs thyme, parsley, rosemary and/or sage

turkey drippings (reserved from the roasting pan)

1 pound bulk sausage meat

1/2 cup all-purpose flour

Kosher salt

freshly ground pepper

1/2 cup fresh parsley leaves, chopped

In a medium saucepan over medium heat, heat the oil.

Add the onion, turkey neck and giblets. Cook, stirring occasionally until browned, about 15 minutes. Add the broth and herb sprigs. Cover and simmer to allow the flavors to develop, about two hours.

Pour the turkey pan drippings into a large fat-separator cup. Strain the broth mixture. Cover to keep hot.

Spoon off 1/4 cup of fat from the pan drippings into a large saucepan. Heat over medium-high heat. Add the sausage and cook until browned, breaking the sausage up with a spoon, 3 to 4 minutes. Sprinkle in the flour and cook over medium heat, stirring occasionally, until slightly browned, about 4 minutes.

Gradually ladle the hot broth into the sausage mixture, stirring constantly. Bring to a boil, then reduce to a gentle simmer. Add the remaining turkey drippings, leaving any fat behind in the separator. Simmer, stirring occasionally until thickened, about 10 minutes. Season with salt and pepper and stir in the parsley.

Yield: 8 cups

Condiments, Sauces

Per Serving (excluding unknown items): 510 Calories; 28g Fat (49.3% calories from fat); 8g Protein; 57g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 3 Grain(Starch); 1 1/2 Vegetable; 5 1/2 Fat.