

# Gravy

## Serves 8

The gravy can be made a day ahead, but may need thinning with more broth when it is reheated.

**Reserved turkey back, wings, giblets and trimmings**

**Olive oil**

**1 large yellow onion, sliced**

**3 to 4 garlic cloves, peeled and smashed**

**64 ounces low-salt chicken broth**

**¼ cup softened butter**

**¼ cup all-purpose flour**

**Kosher salt and freshly ground pepper to taste**

**Fresh lemon juice as needed**

**Instructions:** Clean the turkey back; be sure to remove and discard the kidneys, which lie nestled in the turkey back. Rinse all reserved parts, then chop into small pieces.

Cover the bottom of a heavy skillet with a thin layer of olive oil and heat over medium-high. Add turkey pieces and cook until browned, stirring and scraping as needed; time will depend on size

of the skillet.

Add sliced onion and garlic; continue to cook and caramelize the onion. Add a little water if needed to keep the onions and the browned bits on the bottom of the pan from burning.

After onions have caramelized and the garlic has browned, add 3-4 cups water. Bring to a simmer and continue to cook until the pan is nearly dry. Add the chicken stock and bring to a boil, stirring to scrape up the browned bits on the bottom of the pan. Pour into a large pot or Dutch oven, and simmer about 30 minutes more. Skim any turkey fat and reserve for dressing. Strain the stock and discard solids. Return stock to pot over low heat.

Combine softened butter and flour into a thick paste. Gradually whisk the paste into the stock, thickening to desired consistency. Simmer 10-15 minutes more to cook out the raw flour taste. Season to taste with salt and pepper; add a squeeze of lemon if needed. Keep warm until serving.

*Nutritional analysis not possible because of the general nature of the recipe.*