Photos by Craig Lee / Special to The Chronicle; styling by Katie Fleming (above) and Lynne Char E

Do-Ahead Gravy

Makes about 2½ cups

You can make the basic gravy ahead then add the drippings from either a brined or unbrined turkey just before serving. Because the brined drippings are salty, do not add any salt until the gravy is at the desired consistency, then add drippings and/or salt to taste. The recipe can easily be doubled or tripled.

- 4 to 6 tablespoons brown roux (see recipe
- 4 cups turkey or chicken broth, plus more as needed
- ¼ cup white wine (optional)
- Turkey drippings, to taste
- Black pepper, to taste
- Kosher salt, to taste (for unbrined bird)
- Chopped cooked giblets from broth-making (optional)

Instructions: In a saucepan or skillet, whisk together 4 tablespoons roux and the broth (warm or hot roux plus cool to room-temperature broth, or vice versa). Bring to a moderate simmer over medium-low to medium heat. Skim and discard any scum. Cook until reduced to about 2½ cups — the gravy should be on the thin

Easy No-Drippings Gravy

Makes 2 cups

For turkey flavor, try a broth made from Savory Choice turkey flavor liquid broth concentrate, instead of chicken broth, or use a half-half mixture. Marmite — a spreadable condiment made with yeast extracts — adds a layer of savoriness. The recipe can easily be doubled or tripled.

- 4 to 6 tablespoons brown roux or 4 to 5 tablespoons white roux (see recipe)
- 4 cups turkey or chicken broth
- ¾ to 1 teaspoon Marmite dissolved in 2 tablespoons hot water (see Note)
- 1 small sprig thyme (optional)
- Kosher salt and black pepper to taste

Instructions: In a saucepan or skillet, whisk together 4 tablespoons roux and the broth (warm or hot roux plus cool to room-temperature broth, or vice versa). Add Marmite and thyme, if using; bring to a moderate simmer over medium-low to medium heat. Skim and

Easy Vegetarian (

Makes 2 cups

The flavor of the gravy depe
flavor of the broth, so use yo
Marmite — a spreadable co
made with yeast extracts —
layer of savoriness. The reci
easily be doubled or tripled.

- 4 to 6 tablespoons brown r
  tablespoons white roux (s
- 4 cups vegetable broth
- ¾ to 1 teaspoon Marmite dis
  to 3 tablespoons hot wate
  (see Note)
- Kosher salt and black peppe

Instructions: In a saucepan or sk
together 4 tablespoons roux and
warm or hot roux plus cool to roor
ture broth, or vice versa). Add the