



## GIBLET GRAVY

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Giblets from your turkey (heart, liver, kidneys)

½ Onion, medium dice

2 oz. Fat from the turkey drippings (you can use butter or olive oil if you wish)

2 oz. Flour

¼ C White wine

2 C Turkey broth from your cooked turkey (you can use chicken stock if there is not enough)

1 tsp Fresh sage, minced

Salt and pepper

1. Cut your giblets into small dice (1/4")
2. Using the pan you roasted your turkey in, set it over medium heat on your stove top
3. If there is not enough fat from the turkey drippings to sauté your giblets, add butter or olive oil to equal 2 T
4. Sauté the giblets and onion, stirring often, until the giblets are just cooked through and the onion is translucent
5. Add the flour and cook an additional 2 minutes, stirring often
6. Deglaze with the white wine and reduce by ½
7. Add the turkey broth or chicken stock and bring to a simmer, stirring often
8. Simmer for about 10 minutes to slightly reduce the gravy
9. Season with the salt and pepper and stir in the fresh sage
10. Keep warm until ready to use