



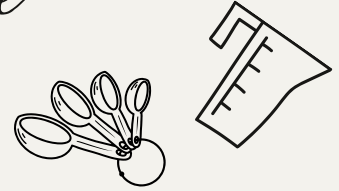
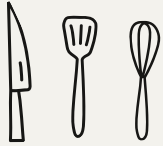
*Chef Ron's*



## *Signature Family Recipe*

*\*Bon Appetit\**

# Turkey Gravy



### Kitchen tools needed:

medium sauce pan, wooden spoon, wire whisk, cutting board, chef's knife, board scraper, serving vessel

### Ingredients:

- 4 tablespoons unsalted butter
- 1 shallot, finely chopped
- 4 cloves garlic, minced
- 1/2 teaspoon chopped sage
- 1/3 cup all purpose flour
- 4 cups / 32oz turkey or chicken stock
- \*optional - 1 cup turkey dark meat, diced fine

### Directions:

1. Place medium size saucepan on burner, add butter and turn on low to melt butter. Add shallots to pan with butter and cook till lightly browned, stirring constantly with wooden spoon on medium low heat, add garlic and sage. Cook lightly till softened. \*if you have some diced turkey dark meat you can add this now.
2. Sprinkle flour into pan with butter, shallots and garlic and mix well. Cook the roux on low heat for at least 5 minutes till lightly brown. Stir and mix thoroughly incorporating all dry flour. Turn heat to medium and carefully pour in the turkey stock a little at a time while whisking into flour and butter mixture. \*Once boiling reduce heat to low.
3. Simmer sauce till it coats the back of a spoon whereas you cannot see spoon through sauce. Taste sauce and add salt and white pepper to taste.
4. Serve immediately or cover and keep sauce warm till service. \*be careful not to keep sauce on burner, if sauce gets overly thick, add more stock.

### Serving suggestions:

- You can reserve the drippings from your roast turkey and replace some of stock with drippings. \*strain off the fat and use some of this in place of some of the butter for roux.
- To prepare a delicious turkey soup, sauté diced carrots, onions and celery. Add cooked and diced turkey scraps, cooked grains, leftover turkey gravy and additional stock to thickness desired.

Serves 4

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