



# Perfect Turkey Gravy

***Cook time: 30 minutes***

***Yields: 3.5 cups***

***Ingredients:***

4 tablespoons unsalted butter

4 tablespoons flour

1 cup Port wine

3 cups chicken stock

4 sprigs fresh thyme

***Directions:***

In a large pot, melt butter over medium heat. Add flour and cook for at least 2 minutes until well combined. Add Port wine and increase heat to medium-high. Cook and stir constantly for about 5 minutes. Gradually add chicken stock, 1 cup at a time. Add thyme and continue to cook until thickened, about 15 minutes. Add strained pan drippings to the gravy. Taste and adjust seasoning as needed. Remove thyme before serving.

*Tip: The gravy can be made a day ahead of time without the drippings and stored in the refrigerator. To serve, bring to boil, reduce to simmer and add the drippings.*