

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

Lula

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 constantly stir 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.