

Quick & Easy Fresh Turkey Gravy



TIP: Making fresh turkey gravy while the turkey rests after roasting is incredibly quick and easy. The **key to avoiding lumpy gravy** is to mix corn starch with broth in a separate container before adding it to the warmed ingredients in the pot.

Preparation Time: 2-5 minutes

Total Cooking Time: 5-10 minutes

Ingredients

Pan Drippings

2 Cups Chicken or Vegetable Broth

Evaporated Milk or Heavy Cream

Corn Starch

Ground Black Pepper



Equipment

Medium-Sized Pot

Measuring Cup

Can Opener

Tablespoon

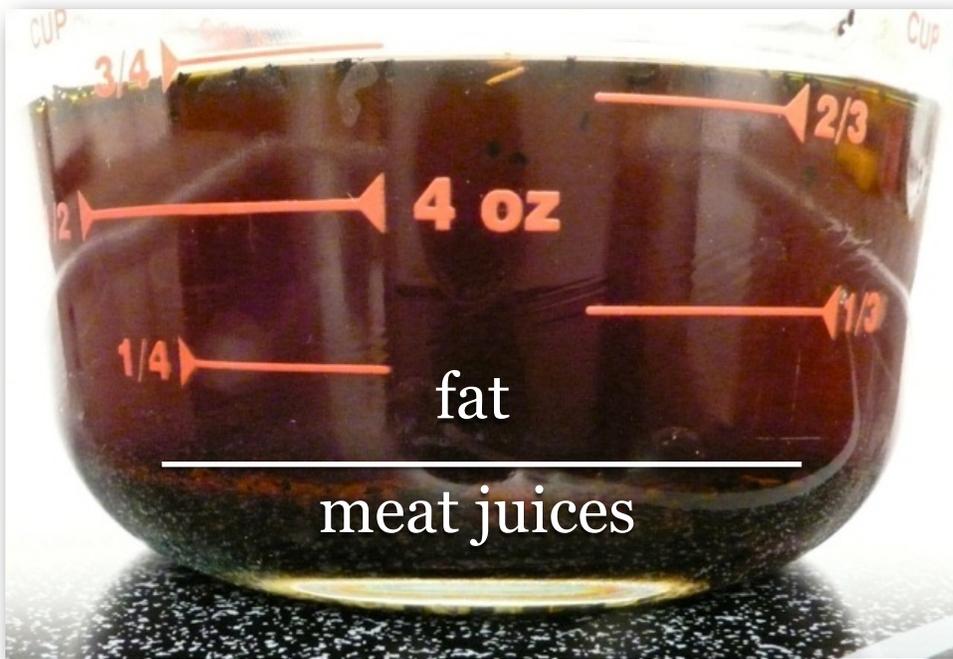
Jar (to dispose of excess fat from pan drippings)



1. Pour all the **pan drippings** into a measuring cup.



2. Notice where the **fat** and **meat juices** separate – the **lighter colored liquid fat** will float on top of the **darker colored meat juices** as shown here.



3. Spoon **most of the fat** from the **drippings** into a jar (use a jar or other container for

disposal in a trashcan to avoid sink drain clogs),...



...and stop removing the **fat** when you see **meat juices** mix with the **fat** in the spoon as shown below. You'll need some **fat** in the gravy, just not too much **fat** or the **gravy** will turn out greasy.



4. Put a medium-sized pot on the stove,...



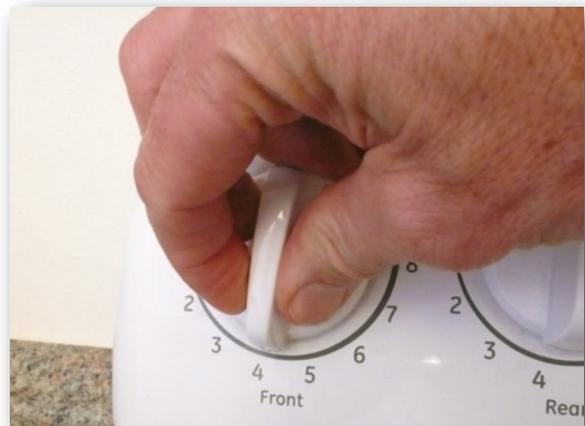
...pour in **all the meat juices** from the measuring cup,...



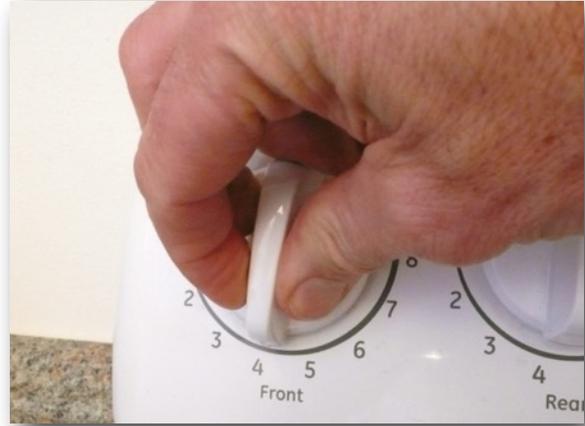
...measure **2 cups (16 ounces) of chicken or vegetable broth**,...



...add the **broth** to the pot, and turn on the burner to **MEDIUM** heat.



5. While the pot warms, scoop **2 full tablespoons of corn starch** into a measuring (or any) cup.



Add and stir in just enough **broth** to dissolve the **corn starch** and...



...keep stirring until the **broth and corn starch mixture** is as lump-free as possible - about as shown below.



As soon as the pot comes to a boil,...



...slowly add a good shot - ***BUT NOT ALL*** - of the corn starch and broth mixture.



Stir - this will take a few seconds depending on the pot temperature - until the **gravy** starts to thicken and lightly coat a spoon as shown here. Then...



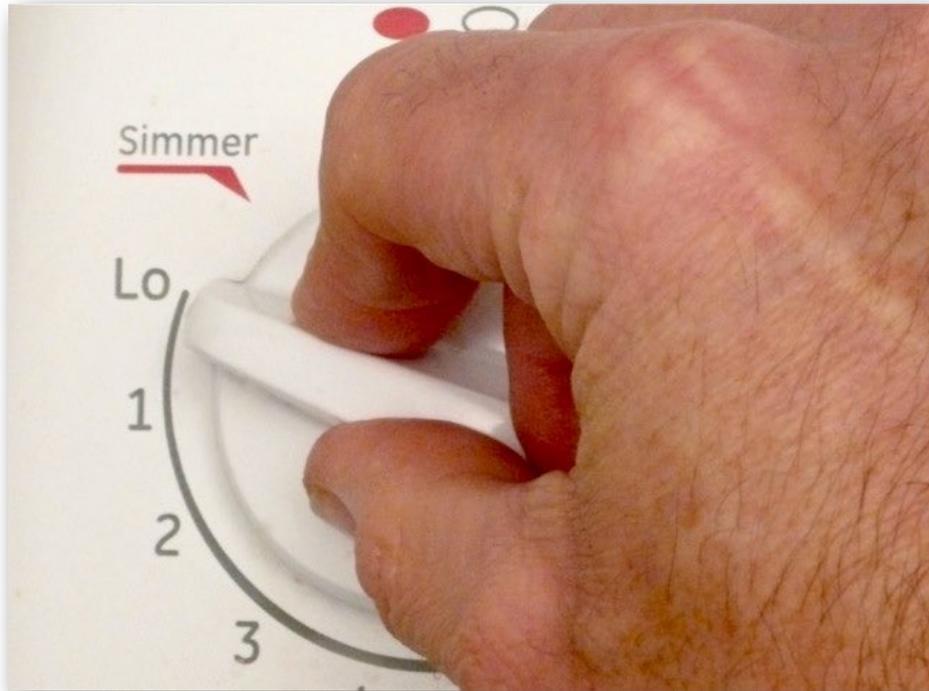
...add and stir in more of the **corn starch and broth mixture** as needed *in small amounts* until the **gravy** cooks to desired thickness.



7. When the **gravy** becomes as thick as you want it, add **a crunch of ground black pepper**, and either serve the **gravy** as is or...



...make a **creamy gravy** by turning down the burner heat to LOW heat, and...



...stirring in your choice of **heavy cream** (left photo) or **evaporated milk** (right photo) to taste so that what you have looks about...



Heavy Cream

or



Evaporated Milk

...like this.



8. Pour the **freshly made turkey gravy** into a bowl and serve warm.

