Calculate 1/3 to 1/2 cup gravy per person (if you want leftovers.) Multiply the proportions accordingly. This gravy is fairly thin; the flour adds a little body to the stock without making it goopy. If you want thicker gravy, repeat the flour and water exercise, and add it cautiously to the gravy. It will thicken as it cooks, so give it a little time (5 to 6 minutes) before you jump in with more flour. Season with salt and pepper.

Turkey Gravy
Makes 4 cups to serve 8 to 12 (recipe can be multiplied)

TURKEY STOCK
Turkey neck and wing tips
1/2 onion, peeled and sliced
1 carrot, thickly sliced
1 stalk of celery, thickly sliced
1 bay leaf
Salt and pepper
1. In a large saucepan, combine the turkey parts, onion, carrot, celery, bay leaf, and salt and pepper to taste. Cover with 1 1/2 inches of water and bring to a boil over medium heat. Adjust the heat to a gentle simmer, and cook for 1 hour or longer if you have time. Check occasionally to ensure that the liquid doesn’t boil away. Strain the stock and discard the vegetables and turkey parts.

TURKEY GRAVY
1/4 cup flour
⅓ cup cold water
Low-salt chicken broth as needed
1. Remove the turkey from the oven and set it on a platter to rest before carving (at least 20 minutes). Pour the juices and fat from the roasting pan into a large (4 cup) Pyrex measuring cup. Let it rest for about 5 minutes to allow the fat to separate and rise to the top. With a small ladle or spoon, skim off and discard the fat.

2. Pour 1 cup turkey stock into the roasting pan and stir with a whisk or flat-ended wooden spoon to release the brown bits from the bottom of the pan. Stir in the de-fatted turkey drippings. Strain back into the measuring cup. Add enough turkey stock to make 4 cups. If you don’t have enough stock, add chicken broth. Pour into a saucepan.

3. Mix the flour with the water until smooth, using a gravy shaker, or whisking it in a bowl to smooth out the lumps. Strain if you can’t get the lumps out. Whisk this slurry into the saucepan with the stock and turkey drippings and bring it to a boil over medium heat. Adjust the heat to a simmer, and cook, stirring occasionally, for at least 5 minutes to rid the gravy of its uncooked floury taste. Make more slurry and add as needed if you prefer a thicker gravy. Season with salt and pepper to taste.

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