

Turkey Giblet Gravy

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Save the liver and giblets from your Thanksgiving turkey for this recipe! It's a simple pan sauté that brings out the best flavor of savory turkey meat.

Ingredients:

¼ cup pan drippings
¼ cup flour
2 cups chicken broth
1 cup water
Turkey giblets and liver, cooked, chopped
½ teaspoon salt
¼ teaspoon black pepper

Directions:

- 1) Combine pan drippings and flour in a medium pot over low heat; cook 3 to 4 minutes, until lightly golden, stirring. Add broth and water; bring to a boil over high heat. Simmer, stirring, until thickened, about 2 minutes.
- 2) Strain into a saucepan; add chopped giblets and liver. Season with salt and pepper; serve warm.