



Chef John's Make-Ahead Turkey Gravy



Prep 20 m	Cook 3 h 55 m	Ready In 4 h 15 m
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Recipe By: Chef John

"This make-ahead turkey gravy frees up valuable kitchen time for Thanksgiving, plus it will look and taste even better than those frantic, last-minute versions."

Ingredients

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| 1 large onion, chopped | 4 sprigs fresh thyme |
| 2 carrots, chopped | 2 cloves garlic (optional) |
| 2 ribs celery, chopped | 3 tablespoons butter |
| 2 teaspoons vegetable oil | 1/2 cup all-purpose flour |
| 2 large turkey wings | salt and ground black pepper to taste |
| 2 tablespoons cold water | 1 pinch cayenne pepper |
| 10 cups cold water | |

Directions

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Combine onion, carrots, celery, and vegetable oil in a large roasting pan and toss to coat. Place turkey wings on top of vegetables
- 3 Place roasting pan in the preheated oven and cook until the turkey wings are browned and vegetables are caramelized and softened, 45 to 60 minutes.
- 4 Transfer turkey wings and vegetables to a large stockpot. Place the roasting pan over a stovetop burner on medium heat. Pour 2 tablespoons cold water into the pan and bring to a boil, scraping up any browned bits. Transfer mixture to the stockpot and add 10 cups cold water, thyme, and garlic.
- 5 Bring turkey wing mixture to a boil. Reduce heat to low and simmer, uncovered, until meat falls off the bone, about 3 hours. Skim off turkey fat throughout the process and set aside 2 tablespoons.
- 6 Strain turkey stock and reserve 6 cups of stock; discard all the solids.
- 7 Heat butter and 2 tablespoons reserved turkey fat in a large saucepan over medium heat. Sprinkle in flour and cook, whisking continuously, until it begins to smell like cooked pie crust, 2 to 3 minutes. Slowly pour in turkey stock, whisking continuously. Increase heat to high and simmer until thick and warmed through, about 5 minutes. Season with salt, black pepper, and cayenne pepper to taste.

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