

GRAVY BASE

- 30 g unsalted butter
- 900 g turkey/chicken necks and/or wings
- 100 g diced onions
- 122 g diced peeled carrots
- 225 g diced celery
- 1.4 liters chicken broth



1. Melt **butter** in heavy large deep skillet over **high heat**.
2. Add **turkey/chicken necks and/or wings** and sauté until deep brown, **about 15 minutes**.
3. Add **onions, carrots, and celery** and sauté until vegetables are deep brown, **about 15 minutes**.
4. Add **chicken broth** and bring to boil. Reduce heat to **medium-low** and **simmer uncovered 45 minutes**, stirring occasionally.
5. Pour gravy base through strainer set over 950 ml measuring cup, pressing on solids to extract liquid. If necessary, add enough chicken broth to gravy base to measure 950 ml