

Make-Ahead Gravy – Version 1

(up to 5 days ahead)

Ingredients

- 113 g butter
- ½ cup chopped onion
- ½ cup flour
- Salt and pepper
- 960 to 1,200 ml rich stock, warmed
- Turkey/chicken drippings and giblets (optional)

Preparation

1. Melt **butter** in a medium saucepan over **medium heat**, then add **onion**. Cook, stirring occasionally, until onion is translucent, **about 5 minutes**.
2. Sprinkle the **flour** on the onions, stirring constantly, and cook until flour is golden to brown. Adjust heat so mixture does not burn.
3. Gradually whisk in **960 ml stock** until mixture thickens and is smooth. If it is too thick, add liquid. Cool, cover and chill.
4. When ready to serve, reheat mixture over **low heat**, stirring. Scrape bottom of turkey pan and add drippings or giblets to gravy. Taste and adjust seasoning, then serve.



Make-Ahead Gravy – Version 2

Serves 8

- 1 T canola oil
- 450 g chicken wings
- 1 large onion, unpeeled, coarsely chopped
- 1 large carrot, peeled, coarsely chopped
- 1 celery stalk, coarsely chopped
- A small handful of rosemary, thyme, and/or bay leaves
- 240 ml dry white wine
- 1.4 liters chicken broth
- 3 T unsalted butter
- ¼ C all-purpose flour
- ½ tsp Worcestershire sauce
- Salt, freshly ground pepper



1. Heat oil in a large saucepan over **medium-high**. Cook chicken wings, turning occasionally, until golden brown, **10–12 minutes**.
2. Add **onion**, **carrot**, and **celery** and cook, stirring and turning wings often, until everything in pan is deeply browned, **14–16 minutes**.
3. Add **herbs** and cook, stirring, until fragrant, about **1 minute**.
4. Pour in **wine** and use a wooden spoon to scrape up any browned bits stuck to the bottom of pan. Bring to a boil and cook until wine is reduced by half, about **5 minutes**.
5. Add **chicken broth** and return to a boil. Reduce heat and simmer, stirring occasionally, until liquid is reduced by a third, **35–40 minutes**.
6. Strain fortified stock through a fine-mesh sieve into a heatproof bowl.
(You should have about 4 cups. If you don't, add enough stock or water to get you there.)
Discard solids. Keep fortified stock warm while you make your roux.
7. Heat **butter** in a medium saucepan over **medium**. Whisk in **flour** and cook, whisking constantly, until roux is golden brown and looks smooth and shiny, about **4 minutes**.
8. Whisking constantly, ladle fortified stock into roux, pouring in gradually and making sure to incorporate after each addition before adding more. Simmer, whisking often, until gravy is thickened and reduced to about 3 cups (it should coat a spoon), **8–10 minutes**.
9. Stir in **Worcestershire sauce**, taste, and season with **salt** and **pepper**.

Do Ahead

Gravy can be made 5 days ahead. Let cool; cover and chill. Reheat over low before serving.