

Roasted Turkey Gravy (for 10)

Ingredients:

Pan dripping from roast turkey

¼ cup All Purpose Flour

Some Chicken Stock

¼ cup White wine

Instructions:

1) Transfer turkey to a serving platter. Strain pan drippings into a measuring cup, skim the fat and pour the fat back to the roast pan. Add chicken stock to this measuring cup until it reaches 2 cups in total.

2) Put the roast pan on the stove and heat it with medium heat. Stir in flour and cook for 3 minutes. Add white wine and pan drippings mixture. Cook and stir over medium heat until thickened and bubbly. Season with salt and pepper.