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**Typ:** Fleisch

**Quelle:** Good Housekeeping Sonderheft 2009

**Bemerkungen:** MADEIRA GRAVY  
Hands-on time 5min.  
Cooking time about 15min.  
Serves 8

**Zutaten:** Juices from the roast turkey  
1tbsp plain flour  
150ml (14 pint) medium or dry Madeira  
1.1 litres (2 pints) hot turkey stock (see below left)  
2tsp good-quality balsamic vinegar

For stock  
turkey giblets  
onion  
celery  
leek

**Rezept:** 1 Put the roasting tin and carefully spoon out all but 2tbsp fat from the top of the turkey Juices. Put the roasting tin on the hob over a low heat.

2 Put the flour into a small bowl and stir in 2tbsp turkey Juices to make a paste. Add to the pan Juices in roasting tin and cook for 2min, stirring constantly.

3 Add the Madeira, stirring constantly, then slowly add the hot stock and balsamic vinegar. Bring to the boil, then simmer for 5-10min until thickened and syrupy. Pour into a gravy boat and serve.

## TURKEY STOCK

Put turkey giblets into a pan with 2.3 litres (4 pints) water and add slices of onion, celery and leek. Season, bring to the boil and simmer for 2hr. Strain, cool and chill until ready to use.