
Typ: Fleisch

Quelle: Good Housekeeping Sonderheft 2009

Bemerkungen: TURKEY GRAVY
Hands-on time 5min.
Cooking time about 20min.
Serves 8-10

Zutaten: Juices from the roast turkey
4tbsp plain flour
300ml (1/2 pint) red wine or port
1.1 litres (2 pints) turkey stock (see below)

For stock
turkey giblets
onion
celery
leek

Rezept: 1 Strain the turkey Juices from the roasting tin into a bowl and skim off anyfat, reserving 3tbsp. Returnthe reservedfat to the tin and whisk in the flourto make a smooth paste. Cook over a moderate heat, whisking until the flour turns a russet brown.

2 Off the heat, add the red wine or port, stir until smooth, then bring to the boil and bubblefor2-3min. Stir in the turkey Juices and the stock, then bubble for 10-15min or until reduced by half. Skim off anyfat and season. Strain 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 reaely to use.