

Chef Larry's Turkey Gravy

Yield: 6 – 8 Servings

Ingredients:

½ cup Butter, melted

½ cup Flour

4 cups Rich turkey stock or chicken stock

2 sprigs Fresh thyme

2 –3 drops Kitchen Bouquet

Pan drippings from roast turkey

To taste Salt

To taste Fresh ground black pepper

Method:

Combine melted butter and flour, mix thoroughly and reserve. Bring turkey stock, thyme, Kitchen Bouquet and pan drippings to a simmer. Add roux to simmering stock, whisk vigorously to break up any lumps. Simmer over low heat for 15 minutes. Season with salt and pepper. Strain and serve hot.