

The World's BEST Turkey Gravy

Eric Doyle



Ingredients

- Two quarts of chicken stock
- ½ yellow onion
- 1 head garlic
- Turkey neck and giblets (without the liver!)
- A sprig each of sage and rosemary
- 6-10 morel mushrooms, frozen, dried, or fresh. Morels are special in this dish, but fresh chanterelles or dried porcinis will also do!
- Salt and pepper to taste
- Butter and wheat flour - enough to make a roux

The morels add something extra special to the flavor profile that makes holiday dishes sing. Bonus, this dish has to simmer all day long so the whole house will smell like Thanksgiving. Enjoy!

Directions

1. Slice the onion in half and remove the skin, leave the half intact so it holds together.
2. Rub the loose skin off the garlic head and slice off the tips to expose the cloves.
3. Put the onion, garlic, herbs, turkey neck and giblets in the broth and heat to a low boil (DO NOT use the turkey liver - boiled liver tastes nasty!)
4. Cover and reduce heat to a low simmer for 4 to 6 hours, adding broth as needed for evaporation - enjoy that aroma!
5. Strain and remove turkey bits, vegetables, and herbs.
6. Add morels (if fresh or cooked and frozen - toss them right in and let them simmer for 30 minutes and if dried - reconstitute in a separate saucepan, add the morels and as much liquor as desired to the gravy stock, simmer for 30 minutes)
7. Puree the gravy stock and morels in a blender or food processor.
8. Salt and pepper to taste
9. Make a roux (<https://www.thekitchn.com/roux-recipe-23003997>)
10. Slowly pour the pureed stock into the roux, stirring constantly to thicken to desired consistency
11. Serve and enjoy!

