



MAKE AHEAD GRAVY

Don't "wing-it" this year.

This make-ahead gravy will take some chaos out of the kitchen.

It tastes great, can be made a month in advance, frozen, and then simply reheated.

Recipe Ingredients

- 4 turkey wings (about 3 to 4 lb.)
- 2 medium onions, cut up
- 1 cup water
- 8 cups chicken broth
- 1 chopped carrot
- ½ tsp dried thyme
- ¾ cup all-purpose flour
- 2 Tbsp butter
- ½ tsp freshly ground pepper



Nutrition Facts	
Yield 32 1/4-cup servings (8 cups)	
Servings 32	
Amount Per Serving	
Calories	21
Total Fat	1g
Saturated Fat 1g	
Cholesterol	2mg
Sodium	134mg
Total Carbohydrates	3g
Dietary Fiber 0	
Protein	1g

Recipe Preparation

1. Heat oven to 400°F. Put wings in a single layer in roasting pan; scatter onions on top. Roast 1¼ hours or until wings are browned.
2. Put wings and onions in 3-qt saucepan. Add water to roasting pan; stir to scrape up any brown bits on bottom. Add to saucepan. Add 6 cups broth (refrigerate remaining 2 cups), the carrot and thyme. Simmer, uncovered, 1½ hours.
3. Remove wings. When cool, pull off skin and meat. Discard skin; save meat for another use. Strain broth into saucepan; skim fat off broth.
4. Whisk flour into remaining 2 cups broth until mixture is well blended and smooth.
5. Bring broth in saucepan to a gentle boil. Whisk in flour mixture; boil 5 minutes to thicken gravy. Stir in butter and pepper.

Plan ahead: Freeze gravy up to 1 month. Reheat gently on the stove. You can add fat-skimmed drippings from a freshly roasted turkey.

For large groups, and gravy lovers, (and hey, who isn't?) Connie suggests doubling the recipe.

Active time: 10 minutes. Total time: 3 hours. Makes 8 cups.