

TURKEY GRAVY

2 TURKEY NECKS
1 LB OF GIZZARDS AND HEARTS
1/2 LB OF TURKEY OR CHICKEN LIVERS
3 CELERY STALKS
4 MEDIUM CARROTS
1 BROWN ONION
BOUQUET GARNIE WITH 2 BAY LEAVES, 4 SPRIGS OF THYME, 12
PARSLEY STEMS

WITH A CLEAVER, CHOP THE NECKS INTO 2-INCH PIECES. CUT THE GIZZARDS AND HEARTS INTO 1/2 INCH PIECES.

MELT 3 TBSPS OF BUTTER IN A LARGE, HEAVY SAUCEPAN WITH A SPLASH OF GRAPESEED OR CANOLA OIL. ADD THE NECKS, GIZZARDS AND HEARTS. BROWN ON A MEDIUM HIGH FLAME.

MEANWHILE, PEEL CELERY, CARROTS AND ONIONS AND DICE. WHEN THE TURKEY PIECES ARE BROWNEED, ADD THE VEGETABLES, REDUCE THE HEAT TO LOW, COVER AND SWEAT FOR A FEW MINUTES UNTIL THE VEGETABLES ARE TRANSLUCENT BUT NOT BROWNEED.

SCATTER 4 TBSPS OF FLOUR OVER THE GIBLETS AND VEGETABLES. RAISE HEAT AND COOK, STIRRING CONSTANTLY UNTIL THE FLOUR IS BARELY BROWNEED.

POUR IN 10 CUPS OF WATER. BRING TO A LOW BOIL, REDUCE TO A SIMMER. SEASON WITH SALT AND PEPPER. ADD THE BOUQUET GARNIE. SIMMER ON A VERY LOW FLAME FOR TWO HOURS.

YOU SHOULD HAVE ABOUT 8 CUPS OF TURKEY GRAVY.

ALLOW TO COOL OVERNIGHT. REMOVE THE NECK BONES AND ANY FAT THAT HAS CONGEALED ON THE TOP.

JUST BEFORE SERVING, CHOP THE LIVERS. HEAT THE GRAVY AND STIR IN THE LIVERS. SIMMER FOR 2 MINUTES.

SERVES 8