
Sunny's Easy No-Drippings Turkey Gravy

Recipe courtesy Sunny Anderson, 2017

Makes 4 cups

Ingredients:

4 cups turkey stock
4-6 fresh sage leaves
2 cloves garlic, smashed
½ cup chopped white onion
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
½ teaspoon Worcestershire sauce
Kosher salt and black pepper

1. Steep the veggies.

In a medium pot on medium low heat add the turkey stock, sage, garlic and onion. Steep for 30 minutes. Discard solids.

2. Make roux.

In a medium sauce pot on medium heat add the butter and the flour and move around with a wooden spoon until the flour scent is cooked out and it begins to smell nutty, and golden.

Slowly add the stock while whisking to incorporate without creating lumps. Finish with Worcestershire sauce and season to taste with salt and pepper.