

Do-Ahead Gravy

1 Tbsp. vegetable oil
2 turkey wings
1 large onion
2 carrots
2 stalk celery
1 clove garlic
½ cup dry white wine
2 can chicken broth

¼ tsp. dried thyme
½ cup all-purpose flour

- 1) In deep 12-inch skillet, heat oil over medium-high heat until hot. Add turkey wings and cook 10 to 15 minutes or until golden on all sides. Add onion, carrots, celery, and garlic, and cook 8 to 10 minutes or until turkey wings and vegetables are browned, stirring frequently.
- 2) Transfer turkey and vegetables to large bowl.
- 3) Add wine to skillet and stir until browned bits are loosened. Return turkey and vegetables to skillet. Stir in broth, thyme, and 3 cups water; heat to boiling over high heat. Reduce to medium-low; simmer, uncovered, 45 minutes. Strain into an 8-cup measure or large bowl; discard solids.
- 4) Let broth stand a few seconds until fat separates from meat juice. Spoon ¼ cup fat from broth into 2-quart saucepan; skim and discard any remaining fat.
- 5) Add flour to fat in saucepan; cook, stirring over medium heat until flour turns golden brown. Gradually whisk in reserved broth and cook until gravy boils and thickens slightly, stirring constantly. Pour gravy into 2-quart container or medium bowl; cover and refrigerate.
- 6) At serving time, reheat gravy and add pan drippings from roast turkey if you like.

Makes 6 cups; Hands-on 1 hour 10 min.; Total 1 hour 30 min.