

MAKE AHEAD TURKEY GRAVY



TIME TO PREPARE

10 Minutes



COOK TIME

40 Minutes



SERVING

Makes About 4 cups



Ingredients

Ingredients...

6 tbsp unsalted butter
1 large red onion, halved and sliced 1/4-inch thick
4 large garlic cloves, peeled and halved
6 tbsp all-purpose flour
4 cups good chicken stock, preferably homemade
2 tbsp Cognac or brandy
10 large fresh sage leaves
2 bay leaves
Kosher salt and freshly ground black pepper
1 cup dry white wine, such as Pinot Grigio

Steps to Make

1. **Base:** Melt the butter in a large saucepan over medium heat. Add the onion and garlic and sauté, stirring often, for 15 to 20 minutes, until the onion becomes browned and starts to caramelize. Sprinkle in flour and cook, stirring constantly, for 1½ minutes.
2. Stir in chicken stock, Cognac, sage leaves, bay leaves, 2 tsp salt (depending on the saltiness of the chicken stock), and 1 tsp pepper. Bring to a boil, lower heat, and simmer for 20 minutes, stirring occasionally. Set aside at room temperature for 1 hour and strain, pressing the solids lightly and then discarding them. Refrigerate until ready to use. (*Make Ahead: Base can be made up to 4 days ahead. Pour into container, cover and chill.*)
3. **Gravy:** After the turkey is cooked, remove to a carving board to rest while you finish the gravy. Place the roasting pan on stove-top over medium heat and add wine. Bring to a boil, lower heat, and simmer for 2 minutes, stirring and scraping up all the bits clinging to the bottom of the pan. Slowly whisk gravy base into pan. Simmer for about 5 minutes, until the gravy is smooth and slightly thickened. Taste for seasonings and serve hot.