

## Giblet Gravy

Giblets and neck of turkey

1½ cups dry white wine

½ cup water

3 packets **G Washington's Golden Seasoning & Broth**

3-4 whole peppercorns

1 onion stuck with whole cloves

1 scraped carrot, cut in half

2 springs parsley

3 Tbsp flour

Put giblets and neck in saucepan. Bring to a boil. Add all ingredients EXCEPT flour. Boil 1 minute. Skim off foam. Lower heat; cover and cook slowly for 1 hour. Strain. Measure for total liquid of 2½ cups. If not, add water to reach 2½ cups of liquid. Chop giblets; set aside. When turkey is cooked, remove from oven and pour off fat, reserving 3 Tbsp turkey drippings. Add turkey drippings to frying pan. Stir in flour and cook until browned, scraping all brown bits from pan. Slowly add the cooked giblet liquid, stirring constantly until hot, smooth and somewhat thickened. Add the giblets.

Makes about 3 cups

