

☆ Eliza's Turkey Gravy

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Prep: 5m **Cook:** **Total:** 10m

Side

Holiday



Ingredients

- 1/4 cup turkey drippings (fat and juices from roasted turkey)
- 1/4 cup Gold Medal™ all-purpose flour
- 2 cups liquid (juices from roasted turkey, broth, water)
- 1/2 teaspoon salt, or less, if using turkey drippings
- 1/2 teaspoon pepper

Instructions

1. Pour drippings from roasting pan into bowl, leaving brown particles in pan. Return 1/4 cup drippings to roasting pan. (Measure accurately because too little fat makes gravy lumpy.) Stir in flour. (Measure accurately so gravy is not greasy.)
2. Cook over medium heat, stirring constantly, until mixture is smooth and bubbly. Stir in liquid. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in salt and pepper.