

Is there anything better than sinking your fork into a big pile of mashed potatoes smothered in rich, creamy turkey gravy? I think not!

Thanksgiving dinner wouldn't be the same without that delicious gravy. This year, I'm on a mission to make the best gravy ever, and I'm here to show you how to make turkey gravy that everyone will love.

Let's get cooking!

How to Make Gravy From Turkey Drippings

I've got the world's easiest, quickest recipe for turkey gravy, and it takes less than 20 minutes!

Yes! Below is a simple, foolproof method to transform those rich turkey drippings into a delicious gravy:

Ingredients That Are Necessary to Make the Best Turkey Gravy

If you want to prepare **old-fashioned turkey gravy** that will make your Thanksgiving meal more delightful, there are certain ingredients that you will require. Let's break down what you'll need:

The Basics

- **Butter:** 2 tablespoons
- **All-purpose flour:** $\frac{1}{4}$ cup (or substitute whole wheat or gluten-free flour)
- **Turkey drippings:** Approximately 3-4 cups (can be supplemented with chicken broth if you're figuring out **how to make turkey gravy from the broth**)
- **Salt and pepper:** to taste

Optional Extras

- **Fresh herbs:** 1-2 teaspoons of rosemary and/or thyme, chopped

Equipment You'll Need

- Large spoon
- Whisk
- Measuring cups and spoons
- Saucepan

The Making Process

Here's a step-by-step instruction you need to follow to make a perfect turkey gravy:

Step 1: Assembling of Your Drippings

In the first step, collect the turkey drippings and browned bits from your roasting pan. As mentioned above, about four cups of liquid are used when making the gravy. If you don't have enough drippings, use chicken broth to get it up to four cups.

Step 2: Make the Roux

Heat butter on a large pan on medium-high flame. Gradually put in the flour stirring it well. Slowly add in your drippings and broth stirring constantly to avoid having a lumpy sauce. When it is ready you should pour in more liquid until the gravy is as thick or thin as you want it to be.

Step 3: Simmer and Thicken

Reduce the heat to medium-low and let the gravy continue to cook gently. This thickens it up. Mix it gently using a wooden spoon. If it is too thick, one can add more broth.

Step 4 Taste and Adjust

Taste the gravy. Stir in salt and pepper according to taste. If you would like to give additional essence to it, you may include chopped fresh herbs to it such as rosemary or thyme.

Tip: Melt the butter completely before adding flour to avoid lumps.

There you have it! That is the homemade turkey gravy you were waiting for. Enjoy!

How to Make Turkey Gravy Without Drippings?



No drippings? No problem! Here is a wildcard method of making the best turkey gravy without any drippings which is easy, quick, and absolutely mouth-watering.

Ingredients You'll Need

To make a tasty turkey gravy without drippings, you'll need the following ingredients: To make a tasty turkey gravy without drippings, you'll need the following ingredients:

- **Butter:** 3 tablespoons
- **Shallot:** 1, finely chopped
- **Garlic:** 3 cloves, minced
- **Flour:** ¼ cup
- **Fresh Sage:** 1 teaspoon (or ½ teaspoon dried sage)
- **Fresh Thyme:** 1 teaspoon (or ½ teaspoon dried thyme)
- **Fresh Rosemary:** 1 teaspoon (or ½ teaspoon dried rosemary)
- **Chicken or Turkey Stock:** 2-3 cups

The Making Process

Here's how you can make turkey gravy without drippings:

Step 1: Cook the Shallot and Garlic

The very first step is to sauté the shallot and the garlic. Melt the butter in medium saucepan set over medium heat. Stir in the finely chopped shallot to the mixture and cook the shallot until it is tender for approximately 5 minutes. Then add the minced garlic and cook for another one minute or so until the garlic is fragrant.

Step 2: Add the Herbs and Flour

Now, add the fresh (or dried) herbs such as sage, thyme, and rosemary then simmer for another one minute. Then, add the flour into the pan and mix it continuously until it is brown.

Step 3: Whisk in the Stock

Slowly add in 2-3 cups of chicken or turkey stock. Allow the mixture to boil and then turn the heat down and allow the gravy cook for the next 5 minutes so that it thickens.

Step 4: Adjust the Thickness

There is a possibility of the gravy becoming too thick, in this case, you can thin it down by adding broth. Remember to mix it to come out perfect.

No doubt this recipe is fine, but gravy made with drippings is unbeatable.

What to Serve with Turkey Gravy

Turkey gravy is a flavorful side dish to complement many recipes and dishes; the following are some of the best recipes to go with turkey gravy;

- **Mashed Potatoes:** Creamy mashed potatoes are a classic choice. The rich gravy soaks into the potatoes, making every bite delicious.
- **Stuffing:** Pour gravy over your favorite stuffing for extra flavor. It's a perfect match!
- **Green Bean Casserole:** This creamy dish loves a drizzle of gravy. It adds a tasty twist.
- **Au Gratin Potatoes:** Crispy on top, creamy inside, these potatoes become even better with gravy.
- **Sweet Potato Casserole:** This sweet and savory combo is a Thanksgiving favorite. The gravy balances the sweetness.
- **Broccoli Cauliflower Gratin:** This veggie dish gets a flavor boost from the rich gravy.
- **Stuffed Acorn Squash:** This healthy option tastes amazing with a spoonful of gravy.

Last Words

I hope now you know how to make turkey gravy. I've shared my secret recipe with you, now it's up to you to try it. Believe me, it's very simple, and the results are totally worth it. Your family and friends will be amazed at your cooking skills! So, gather your ingredients, follow the steps, and enjoy the delicious homemade gravy.

FAQs

How to Store Turkey Gravy can?

Turkey gravy can be stored and it can be consumed at any time for three to four days if stored in a refrigerator. Put it in a sealed jar. To reheat gently warm it on the stovetop over medium low heat. If the gravy is too thick add in a little chicken broth to run it down and mix with the gravy.

How to Freeze Turkey Gravy?

Turkey gravy can stay frozen for up to three months. Do not freeze gravy in a large container as it will be very difficult to thaw it so it is advised to divide it into smaller portions. Allow the gravy to defrost in the refrigerator, usually it would take a whole day. To reheat that, place in a microwave, then finish on the stovetop as you would for fresh gravy.

Flour or Cornstarch for Turkey Gravy?

You can make Turkey gravy with both flour and cornstarch. However, as a chef I prefer flour to make turkey gravy, it makes the gravy taste better. If you can't eat gluten, cornstarch is a good choice.