

Easy Turkey Gravy

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Ingredients

Yield: About 2 Cups

- 2 to 3 Tablespoons Onions, finely diced
- 2 Tablespoons Celery, finely diced
- 1 Clove Garlic, finely diced
- 1 Tablespoon Fresh Thyme, finely diced
- 2 Tablespoons Butter
- 2 Tablespoons Olive or Vegetable Oil
- 4 Tablespoons All Purpose Flour
- 3 to 4 Tablespoons Poultry Juices, from a cooked Chicken or Turkey if available
- 2½ Cups Low Sodium Chicken Stock/Broth
- To Taste Unsalted Poultry Seasoning
- To Taste Salt
- To Taste Pepper
- To Taste Grand Diamond All Purpose Seasoning

Directions

Slightly warm the chicken stock in sauce pan over medium heat or in the microwave.

Preheat the butter and oil in a medium sized skillet over medium-high heat. Add the diced onions, celery, thyme, and garlic to the skillet and sauté for about 2 to 3 minutes. Add the flour and continue to sauté until the flour turns a light color brown, about 3 or 4 minutes. Using a whisk, slowly add the warm stock to the pan while quickly whisking. Continue to whisk until all of the lumps are dissolved and the gravy becomes smooth.

Once the gravy comes up to a slight simmer, add all of the seasonings to taste and stir. (**Note:** If desired, the gravy can be thinned out a little more by adding more chicken stock a tablespoon at time.)