

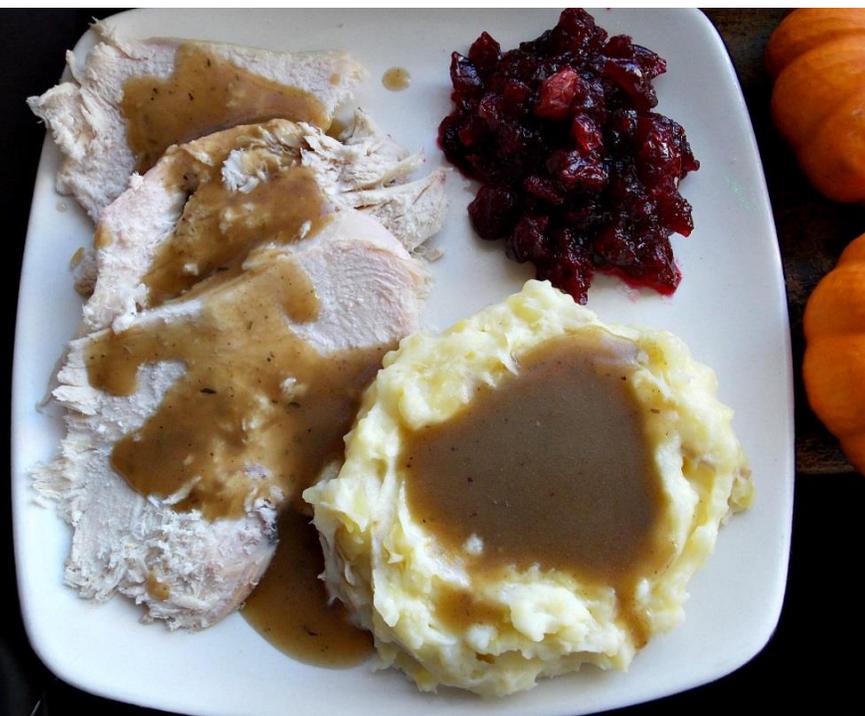
How to Make Perfect Turkey Gravy

(Enough to feed a crowd!)

Photos and text by Alice Alfonsi, who writes The Coffeehouse Mysteries as [Cleo Coyle](#), in collaboration with her husband, Marc Cerasini.

Ingredients and directions adapted from a recipe by celebrity chef [Alton Brown](#)

Anyone who's thickened gravy using the traditional method (aka, flour) knows that if you use too little, your gravy will be weak and thin, and if you use too much, your gravy will transform into a lump of gelatinous glue as soon as it begins to cool. To solve this dilemma, celebrity chef Alton Brown recently reminded us what restaurants do to make the perfect Turkey Day gravy. Because this gravy is made with stock, you can make plenty of it—and it will be a smooth, velvety gravy. So what is the secret ingredient? It's potato starch! And, no, it's not used for thickening; it's there to prevent clumping! The potato starch will stop the flour from congealing, so you'll be able to serve your guests a rich, smooth, lump-free gravy and not a ball of turkey-flavored glue! Better still, you can divide the preparation by making the turkey stock the day before, and finishing the gravy right before the Thanksgiving Day meal. Marc and I guarantee that your guests will (pun intended) gobble this gravy up! May you eat with joy...



~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

Makes 3 cups of gravy! Woo-hoo!

Ingredients for the Turkey Stock:

- 1 tablespoon vegetable oil
- 1 turkey neck saved from the bird
- 1 bag of turkey giblets, saved from the bird
- 1 large yellow onion, quartered
- 1 large carrot, quartered
- 2 stalks celery, quartered
- ¼ teaspoon kosher salt
- 6 cups water
- 1 teaspoon dried thyme
- ½ teaspoon dried rosemary
- 1 bay leaf
- 1 teaspoon whole black peppercorns

For the Final Turkey Gravy:

- 1 tablespoon all-purpose flour
- 1 tablespoon potato starch
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper



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Step 1 - Make the fresh turkey stock: Heat the oil in a large pot over medium heat for about 2 minutes. Cut the neck in half and sauté for 6 minutes or until browned. Add the giblets, the quartered onion, carrot, and celery, along with the kosher salt. Cook, stirring occasionally, until vegetables are softened, about 5 or six minutes. Add the 6 cups water and stir in the thyme, rosemary, bay leaf and the peppercorns. Cover and bring to a rolling boil over high heat, cooking for about 1 minute. Now uncover the pot, reduce heat to low and slowly simmer the stock for 90 minutes, until the stock reduces by half, to **3 cups**. Strain the stock through a mesh strainer and let everything cool. Discard all solids. You can make the gravy now or refrigerate this stock for several hours or days.



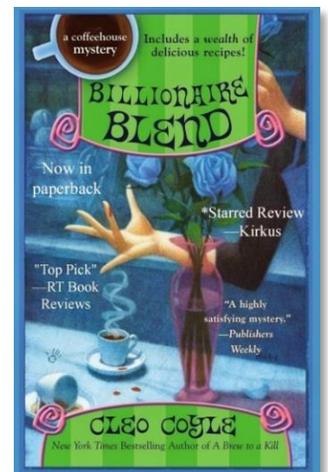
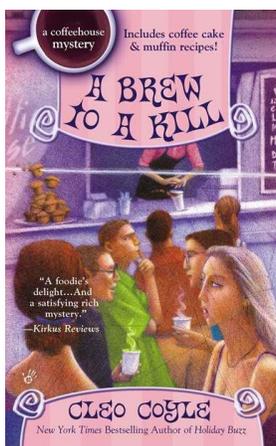
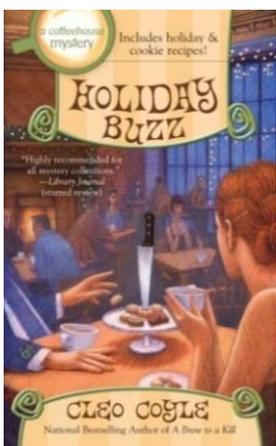
Step 2 - Turn the stock into velvety gravy: Begin by placing 2 (of those 3) cups of your freshly-made turkey stock into a saucepan over medium heat. The remaining 1 cup of stock will be used to create your gravy. Here's how to do it..

Measure out ½ cup of your reserved stock and whisk in 1 tablespoon of flour until it completely dissolves and no lumps remain. You have just created a slurry. Gradually whisk this flour slurry into the 2 cups of stock warming in your saucepan. As you continue to whisk, bring the liquid to a boil and cook for 4 minutes or until slightly thickened. Now remove the pot from the burner and allow it to cool off a bit.



WARNING NOTE FOR NEXT STEP: If the temperature is too high in the next step, the properties that make potato starch so useful are lost, so it is important to simmer—not boil—the gravy once the potato starch slurry is added.

Step 3 - Add the Secret Ingredient: Make a second slurry using that final 1/2 cup of your reserved, cooled stock and the 1 tablespoon of potato starch. (*Make sure the potato starch dissolves into the slurry and no lumps remain.*) On a **low heat**, whisk the potato starch slurry into the saucepan of gravy, along with the salt and pepper. While gently stirring, simmer **but do not boil** the gravy for about 5 minutes, it will begin to thicken. Continue simmering until it reaches the thickness that you prefer. Serve immediately or reserve in a gravy bowl or thermos until needed. To store longer, place in fridge, in a covered container for up to 3 days.



Eat with joy! ~ Cleo

Cleo Coyle's [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com

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