

Giblet Gravy

giblets and neck from turkey	1 tsp salt
turkey drippings	6 cups water
1 celery stalk, chopped	½ cup flour
1 onion, sliced	1-½ tsp salt
1 large carrot, chopped	½ tsp poultry seasoning
1 small bay leaf	¼ tsp pepper

Wash the giblets and neck; refrigerate the liver. Place the giblets (gizzard and heart) and neck in a saucepan with the celery, onion, carrot, bay leaf, 1 tsp salt, and water. Bring to a boil and then simmer for 2 to 2-½ hours until gizzard is nearly fork tender. Add the liver and simmer 20 more minutes. Strain, discard neck and vegetables, coarsely chop giblets.

When turkey is ready, pour the drippings (juice and fat) into a bowl, leaving the brown particles in the pan. Let the fat rise and then skim off ½ cup. Blend flour with the fat over low heat, stirring until smooth and bubbly. Remove from heat.

Add meat juice to giblet broth, if necessary, to bring to 4 cups. Stir broth into roux slowly, stirring constantly. Boil for 1 minute. Stir in the giblets, 1-½ tsp salt, poultry seasoning, and pepper. Heat through.

Adapted from *Betty Crocker's Hostess Cookbook* (1967).