

Turkey Gravy Made Ahead

Ingredients

<ul style="list-style-type: none">• 1.5 to 2 pounds of Turkey Wings• 3 T of butter• Onions• 4 C of hot water and 2 T <u>Better than Bouillion turkey paste</u>• 1 heaping t of corn starch• 1/4 C of cold water• <u>Bells Turkey Seasoning</u>*	<ul style="list-style-type: none">• Garlic Powder• Onion Powder• Black Pepper• Kosher Salt• 3 T of butter• 1/3 C of finely minced onions• 1/4 C of finely minced celery• <u>Gravy Master</u> for browning
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Instructions

- **Heat oven** to 325° and select your roasting dish.
- **Season the wing(s)** on all sides with a sprinkle of black pepper, salt, garlic and onion powder. Just use a light dusting of this. Then season all over generously with the poultry seasoning.
- **Place the wings** in the baking dish, add three tablespoons of butter to the top of the wings (optional) and cover tightly with foil. Place in oven and bake for approximately 90 minutes. Check halfway through and make sure it is creating liquid in the bottom of the roasting dish. If not add 1 cup of water to the pan and cover again tightly.
- **In a large, deep sided skillet**, add your butter and your onion and your celery. Sauté for 10 to 12 minutes until soft.
- **Remove turkey wings** and let cool enough to handle. Save the drippings/juice from the pan; cool, skim fat from top & discard. Remove/discard the skin. Remove the meat and finely mince. Add the meat to the onions and celery and sauté for 5 minutes.
- **Add the drippings/juice** from the roaster to the onions and turkey in the skillet. Add the 4 cups of turkey broth. Bring this to a simmer. Reduce heat, then cover and let simmer for 20 to 30 minutes. Stir occasionally. If you like the gravy to have the bits of veggies and meat in it, great. If you do not, you can use an immersion blender to blend it up, or carefully strain the mixture and discard the turkey bits and veggies, and just add the broth back to the skillet.
- **Whisk the corn starch** with the 1/4 cup of cold water until smooth and slowly add a little at a time to the simmering gravy, whisking for a minute or two until it gets to your desired thickness. Check the thickness of your gravy. If you like it a little thinner, serve as is. If you want it thicker, add a little more & stir.
- **Taste this gravy** and adjust the seasonings if needed.
- **Serve immediately or refrigerate** and use up to 3 to 5 days later or you can freeze and thaw when needed.

*rosemary, oregano, sage, ginger, marjoram, thyme, pepper