



Turkey Giblet Gravy

Jacob · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

This turkey giblet gravy made with the gizzard neck and heart team up with flavorful pan drippings from your roasted turkey to make what is the most delicious gravy for your Thanksgiving meal

Ingredients

- - 1 package of giblets and neck from turkey
- excluding liver - 4 cups water - 1 cup turkey drippings - ½ cup cold water - 6 tablespoons cornstarch - 1 large hard-cooked egg
- chopped - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. ALLRECIPES/ANA CADENA Combine turkey giblets
2. neck
3. and 4 cups water in a saucepan; bring to a boil. Reduce heat to low and simmer until broth is reduced to 3 cups
4. about 1 hour. ALLRECIPES/ANA CADENA Strain broth and reserve 1/2 cup giblets. ALLRECIPES/ANA CADENA Combine strained broth and turkey drippings in a saucepan over medium heat. Whisk together 1/2 cup cold water and cornstarch in a small bowl until smooth; pour into broth mixture in the saucepan and bring to a boil. ALLRECIPES/ANA CADENA While broth is coming to a boil
5. finely chop giblets. ALLRECIPES/ANA CADENA Reduce heat to low; stir giblets and hard-cooked egg into gravy. ALLRECIPES/ANA CADENA Simmer until gravy is thickened
6. about 5 minutes. Season with salt and black pepper. ALLRECIPES/ANA CADENA