Awesome Turkey Giblet Stock

Jacob · 30/09/2024



Prep Time

1 hr 50 mins

Dificult

Medium

Servings

1

Description

This turkey neck stock makes Awesome TangerineGlazed Turkey with Awesome Sausage Apple and Cranberry Stuffing or your favorite gravy To make life easy on Thanksgiving day prepare this stock in advance

Ingredients

- - 6 cups water - 1 neck
- giblets
- and liver from a turkey - 1 onion
- quartered - 1 stalk celery
- sliced - 1 carrot
- sliced - 2 tangerines
- zested - 1 teaspoon whole black peppercorns - 1 bay leaf

Instructions

1. Combine water
2. turkey neck
3. giblets (excluding liver)
4. onion
5. celery
6. carrot
7. zest
8. peppercorns
9. and bay leaf in a large saucepan. Bring to a boil. Reduce heat and simmer for 1 hour
10. skimming froth occasionally. Add liver and continue cooking at a bare simmer for 30 minutes more. Strain stock through a fine sieve into a large bowl. Reserve liver for another use. Reserve neck and remaining giblets for gravy. There should be about 3 cups stock. If there is more
11. return stock to the pan and simmer until reduced to about 3 cups. If there is less
12. add enough water to measure about 3 cups. Cook’s Note You can make stock up to 2 days in advance. Allow stock to cool completely
13. uncovered
14. at room temperature
15. then store in an airtight container in the refrigerator until ready to use. You can use the cooked liver in my Awesome Sausage
16. Apple
17. and Cranberry Stuffing recipe.