

Dear Friends,

Thank you once again for asking me to make the Giblet Gravy for the annual Thanksgiving gathering of Fortuna Tierra Club.

The way I make Giblet Gravy for my Colorado friends is different from the traditional southern way. My dear friends who live in western Colorado are not accustomed to tasting small liver pieces in their turkey gravy.

Therefore, I cook a whole chicken in the crock pot and use that moist meat instead of the giblets of the turkey.

Giblet Gravy

1 whole chicken cooked in a crock pot or cooked turkey giblets.
2 to 2 1/2 quarts of chicken broth (homemade if possible)
1 onion chopped
2 ribs of chopped celery with leaves
1 bay leaf
1 teaspoon sea salt
1 teaspoon black pepper
8 -12 tablespoons flour
8 tablespoons of unsalted butter
2-3 hard-cooked eggs, sliced or chopped
Chopped fresh green onions

Cover neck and giblets except liver in water in a pot. Add bouillon cubes, onion, celery, bay leaf, salt and pepper. Slow Boil, covered, for 1 hour. Add liver and cook 15 minutes longer. Remove giblets and chop into small pieces. OR- go the whole chicken in a crock pot way.

Add 1-2 cups of stock to the drippings in turkey roaster. Bring to a boil, stirring well to loosen all brown bits from sides of pan. Degrease the broth at this point. Add about 2 more cups of giblet broth stirring well to blend.

In another big pot melt butter. Add flour to melted butter and cook until mixture is almost burned. This is called a roux and a most important stage. Add turkey broth to roux and bring gravy to the thickness you prefer. At the last minute, I usually add 1-2 cups of Half and Half cream and sliced mushrooms. Season to taste.

I have made this gravy for so many years I just do it from memory. Hope this recipe helps you get started. You are all such good cooks you do not really need my help.

Sybil Hallmark