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## Turkey Gravy

- 1/2 cup butter (can use hard margarine)
- 1/2 cup all-purpose flour
- 3 tablespoons all-purpose flour
- 1/2 teaspoon black pepper (more is better, I use freshly ground pepper)
- 4 cups pan drippings (or see options below the recipe)

- 1) Drain the pan drippings for the roasted turkey through a fine strainer.
- 2) Let sit and then remove any fat from the top of the drippings.
- 3) Add in chicken broth or water to make 4 cups if necessary.
- 4) In a medium saucepan, melt margarine or butter.
- 5) Add in lots of black pepper.
- 6) Add in 1/2 cup flour plus 3 tablespoons; constantly whisk for about 3 minutes over low heat.
- 7) Slowly add in the 4 cups turkey broth/drippings; whisk constantly over medium-low heat until bubbly and thickened (about 3 minutes).
- 8) Use right away or keep warm over lowest heat setting, whisk again before serving.
- 9) OPTIONS to make this gravy using all chicken broth prepare as directed using 4 cups low sodium chicken broth and 1 tablespoon chicken bouillon powder ---- or you may add in low sodium chicken broth omitting bouillon powder to pan drippings to make up 4 cups.

Makes 5 Cups

