

Creamy Herb Turkey Gravy

DIRECTIONS

Makes 2 Cups;
90 minutes (one hour inactive)

Steep

Pour milk over herbs and garlic in a sauce pan. Place over medium low heat until hot and a few bubbles appear on the edges. Cover, remove from heat and let rest at least one hour, then strain out garlic and herbs, reserve.

Make Roux, Gravy

In a pan over medium heat, melt butter then stir in flour. Mix well, stir constantly and let mixture cook until hot and bubbly, two to three minutes. Whisk in milk and turkey broth, stir often and bring to a simmer, once thickened, remove from heat and transfer to a gravy boat and serve.

INGREDIENTS

1 C Milk

2 cloves Garlic

A few sprigs each
Fresh Rosemary
Sage & Thyme

¼ C Unsalted Butter

¼ C Flour

2 C Turkey Broth

