

Basic Turkey Gravy & Stuffing Recipes

Gravy:

To make turkey gravy, scrape all the drippings off of the bottom of the roasting pan. Pour drippings into a smaller skillet. Ladle off excess fat with a gravy spoon and save for possible use later. In a separate small bowl take a quarter cup of corn starch and add just enough water to dissolve the corn starch. Beat cornstarch with a spoon to remove lumps. Slowly add the cornstarch mixture to the drippings, stirring constantly. You may not end up using all of the cornstarch mixture. Only add as much as you need to get the desired thickness. Allow time for the cornstarch to thicken the gravy. Add salt, pepper, sage, thyme, or other seasonings to taste.

Stuffing:

- 1 loaf of day old French bread
- 1 cup chopped walnuts, cooked
- 2 cups chopped onion and celery
- 1/2 stick of butter
- 1 chopped green apple
- 1 cup of currants or raisins
- several chopped green olives
- stock from the turkey gizzards
- sage
- poultry seasoning
- salt and pepper

Slice bread into 1/2 inch cubes. Toast in a buttered saute pan. In a separate pan, saute chopped onions and celery. Add to bread. Add cooked chopped walnuts. Add chopped green apple, currants, raisins, olives. Add some water or the stock from cooking the turkey gizzards. Add sage, poultry seasoning, salt & pepper. Cover. Turn heat on low. Cook for an hour.