



Turkey Gravy

Reserve the turkey giblets to make your gravy. While the turkey roasts, boil the giblets in medium heat in about 4 cups of water, add $\frac{1}{2}$ an onion and three garlic cloves, diced. Salt with Herbamere Seasoning to taste. I usually end up with about three cups of broth, which I save to make the gravy. Once cooled, cut up the giblets in small pieces and put back in the broth (I do not use the liver, my preference, but a Thanksgiving treat for our cat).

Once the turkey is roasted, transfer the drippings into a separate container and if you prefer, separate the fat and use the rest to add to your broth and turkey giblets. Add some pepper to taste and more Herbamere if necessary. I do not use flour of any kind to thicken the gravy but if you want it thick, you might want to add Spelt flour.