Pan Gravy

Holiday · Makes about 4 cups (enough for a 12–14 lb turkey)

Ken's note: TBD

A roux-thickened gravy built on the roasting-pan drippings. Use it for roast turkey, roast chicken, or a pork roast. The rule for any size: 1 Tbsp fat, 1 Tbsp flour, and 1 cup stock per cup of gravy.

Ingredients

- Pan drippings, with the fat skimmed off and ¼ cup of the fat reserved (add butter to make up the difference)
- ¼ cup all-purpose flour
- 4 cups turkey or chicken stock, warm
- A splash of dry white wine or sherry (optional)
- Salt and black pepper

Method

1. Pour the drippings through a sieve into a jar and let the fat rise. Set the roasting pan over two burners on medium heat (or use a saucepan), add the ¼ cup of reserved fat, and whisk in the flour. Cook 2 minutes. If using wine, add it now and scrape up the browned bits.
2. Whisk in the stock a bit at a time, then add the skimmed drippings. Simmer 10–15 minutes, until the gravy coats a spoon. Taste and salt at the end; the drippings are already salty. Add pepper. Strain if you like it smooth.
3. For a roast chicken, halve everything: 2 Tbsp fat, 2 Tbsp flour, and 2 cups stock. Thin with a little stock if the gravy sits and thickens.
4. See Roast Turkey and Whole Roast Chicken in Mains. Chicken Stock is in this chapter.