

Turkey Gravy-2017

Food Item:	Amount:	Notes:
Onions	½ cup	minced
Palm shortening	¼ lb (4 oz)	can use other fat
Rice flour	¼ lb (4 oz)	
Turkey stock or other	½ gallon	Ask about our bone broth
Dried thyme	½ teaspoon	
Rubbed sage, dried	pinch	
Salt	½ teaspoon	
Pepper	pinch	

Procedure:

Bring the stock to a simmer in a pot.

In another pot Sauté the onions in the shortening till soft. Add the flour and stir and continue to cook for 2 minutes. Add the herbs and seasonings. Then add the simmering stock. Simmer for about 1 hour whisking frequently. Puree with stick blender on in a blender.