Gasson Gravy

Reserved drippings from the turkey pan
1 cup dry white wine (sauvignon blanc)
¼ cup superfine flour (Wondra™) or all-purpose flour
4 cups low-sodium chicken broth
¼ stick butter, softened
¼ cup chopped flat-leaf parsley
(and any other herbs you enjoy)

• Pour all the pan drippings into a transparent measuring cup or glass, and let sit for about 10 minutes or until the fat rises to the top. Spoon off the fat, leaving just the juices from the turkey in the glass.

• Put the turkey roasting pan over the burners set at medium heat and then add the wine. Stir with a wooden spoon to scrape all the tasty brown bits off the bottom of the pan, and allow to simmer for 5 minutes.

• In a separate bowl, slowly whisk in the flour and chicken broth until combined and then add the turkey juices. Pour into the roasting pan and continue simmering until it is reduced by about half and thickened, about 12 to 15 minutes.

• Turn off the heat. Whisk in butter and strain liquid. Stir in herbs and taste to see if additional salt or pepper is needed.