

MADEIRA GIBLET GRAVY

Giblet gravy is a must at Thanksgiving, and I am thankful that this is so. I also am thankful the Spaniards invented Madeira wine, because it adds just the right tang to the turkey and trimmings.

Recipes often state, "While the roast rests, make the gravy." This one does most of the work ahead of time. It is just a little fancier than the basic Giblet Gravy given earlier¹.

3 cups chicken stock (or 2 cups water and 2 bouillon cubes)

1 set giblets and neck from turkey

1 6 oz onion, diced fine

1 large carrot, diced fine

1 stalk celery, diced fine

¼ cup roasting pan drippings, rounded out as needed with bacon drippings

1 to 2 tsp gravy browning sauce

½ cup Madeira wine

¼ cup flour

1 tsp pepper, freshly ground

Cook the giblets and neck (not the liver) in the chicken stock, onion, carrot, and celery until done, about 1 hour. Add the livers and simmer 5 minutes longer. Remove meat from the stock and set to cool. When cool, remove the meat from the neck and dice coarsely with the remaining giblets. Strain the stock, discarding the vegetables. This part of the preparation can be done early in the day, just after putting the bird in the oven.

After the bird is cooked and is "resting," drain drippings from roasting pan and reserve ¼ cup. Pour the reserved chicken stock and Madeira into roasting pan and stir, scraping up browned bits (heat if necessary, to loosen bits). Pour drippings into a large skillet and blend in flour. Cook and stir over moderate heat until light brown.

Add chicken broth and Madeira mixture; heat, stirring, until thickened. Reduce heat and simmer 3 to 5 minutes. Correct thickness by adding more chicken stock, plain, or with flour, as needed. Add gravy browning agent to color as desired. Add "salt", pepper, and more Madeira to taste. Add the diced giblets and serve.

Makes about 3 cups.

¹*Giblet Gravy*, page 254.