

PAN GRAVY WITH BOURBON

INGREDIENTS

- 2 oz. (4 tbsp.) unsalted butter
 - 5 tbsp. all-purpose flour
 - Turkey pan juices, strained and fat skimmed off the top or by using a fat separator
 - ¾ cup white wine
 - ½ cup bourbon
 - 2 cups good quality turkey or chicken stock (preferably homemade or Swanson's brand)
 - ½ tsp. kosher salt
 - ¼ tsp. ground black pepper
-

PREPARATION

Cook time: 10 minutes

Serves: 12-14

Gravy: In a 2-quart saucepan over medium heat, melt butter. Add flour and cook, stirring for 2 minutes. Add turkey pan juices, wine, bourbon and stock. Bring to a boil and reduce to 2 cups.

Add sage and season to taste with kosher salt and pepper. Reheat before ready to serve.

For kids:

- Omit the bourbon and sage for little diners.

For leftovers:

- Make a soup by adding stock and vegetables to leftover gravy. For a hearty sandwich, pour it over roast beef sandwiches. Serve gravy for breakfast the next day with biscuits.

Simple substitutions:

- Use reduced beef stock in place of the turkey stock.

Get more tips and inspiration!

Visit Kenmore.com to view other [make-it-simple™](#) team articles and sign up for Kenmore emails.

