

"Secrets from the Kitchen"

The Perfect Christmas Gravy Stock

Part 1—Stock

Ingredients

Serves 6/8 people

- 10 lb Free Range Turkey
- 125g butter
- 125g Olive Oil
- Maldon Salt
- Cracked Black Pepper

For the Stock

- Turkey Giblets
- 2 Carrots
- 1 onion
- 3 pints of Water
- Small celery stick
- 1/2 Leek

Herbs

- 2 Bay Leafs
- Sprig of Sage

Making your own stock for your gravy is so simply when you know how! You can buy some fantastic stock from the supermarket these days but there is sort of a sense of achievement when making your own and it will taste better by far. Follow this Recipe as you will be adding this stock to make your gravy.

Ask your butcher to leave the giblets in the body of the Turkey—they usually come in a bag inside it .

Take the leek and Carrots and the Onion and chop up in to chucks no particular size needed.

Pour the water in to a large pot and start adding all your ingredients Giblets, Sage, Bay leaf, Carrots, Onion, and a pinch of salt and pepper.

Bring all this to the boil for about 1/2 an hour then take off the heat and let it settle .

With a spoon start to skim off the what I call Scum off the top of the liquid this is just the fat and the broken down herbs etc .

Put the stock back on the heat to simmer for another 2hrs. After that is done pass the stock through a fine sieve to remove all the remaining ingredients so it becomes just a liquid.

This will then be added to your Turkey juices for the completion of the Perfect Turkey gravy.