

Turkey Gravy Recipe (without Pan Drippings)

Serving size: This recipe makes about 2 cups of gravy, enough to serve 6-8 people.



TIME
5 min

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INGREDIENTS

- 4 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 2 cups chicken or turkey broth
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried sage
- Salt and pepper to taste

DIRECTIONS

1. In a medium saucepan, melt the butter over medium heat.
2. Add the flour and whisk until well combined. Cook for 1-2 minutes, stirring constantly.
3. Slowly pour in the broth, whisking constantly to prevent lumps from forming.
4. Add the thyme and sage, and season with salt and pepper to taste.
5. Bring the gravy to a simmer and cook for about 10 minutes, stirring occasionally, until it thickens to your desired consistency.
6. Remove from heat and let it cool for a few minutes before serving.
7. Pro tip: If your gravy is too thick, you can thin it out by adding a bit more broth. If it is too thin, you can thicken it by mixing a small amount of flour with cold water and adding it to the gravy while it is simmering.

TIPS FOR SUCCESS

For a richer flavor, you can use homemade chicken or turkey broth instead of store-bought.

If you want a smoother gravy, you can strain it through a fine-mesh sieve before serving.

Feel free to adjust the herbs and seasonings to your liking.

You can also add in other herbs or spices, such as rosemary or garlic powder, for extra flavor.

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Original recipe: <https://chefmaniac.com/turkey-gravy-recipe-without-pan-drippings/>