

## Tender, Flavor-Packed Turkey Necks Smothered in Gravy Over Rice-Southern Comfort at Its Finest

Here's why it hits every time:



**OVEN**  
**350°F**

**TIME**  
**20 mins**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

You'll Need (Serves 4-6 | Prep Time: 20 mins | Bake Time: 2 hrs 45 mins)

For the Rice: 2 cups white rice 4 cups water ½ teaspoon salt  
How I Make Country Turkey Necks & Rice (:

### DIRECTIONS

1. Step-by-: Step)
2. Cook the : Rice First or While the Turkey Bakes
3. I bring 4 cups of water to a boil in a medium saucepan, add ½ teaspoon salt and 2 cups of white rice. Cover, lower the heat, and simmer for about 15 minutes until tender. I fluff it with a fork and keep it warm while the rest of the dish comes together.
4. Season the : Turkey Necks
5. I pat the turkey necks dry with paper towels. This helps the oil and seasonings stick better. I drizzle them lightly with olive oil and rub in my spice blend of choice-either the bold Creole mix or the savory herb-forward option. Don't be shy here-use your hands to really work the seasoning into every curve and crevice.
6. Prep the : Baking Dish
7. I scatter sliced onions across the bottom of a 9x13 baking dish. Then I place the seasoned turkey necks right on top of the onions. The onions will soften and caramelize underneath, adding flavor to the meat and the drippings.
8. I cover the dish tightly with foil and bake at 350°F for 2 hours.
9. If I notice the onions are charring while it bakes, I pour a little broth (maybe ... cup) into the bottom of the pan to help them steam instead of burn.
10. Make the : Gravy
11. After baking, I remove the turkey necks from the dish and set them aside. I don't toss the drippings-this is gold. I skim off any excess fat and set the drippings aside for the gravy.

12. In a skillet, I heat the butter and olive oil over medium heat. I sauté the onions for 3-4 minutes until soft and fragrant. Then I slowly whisk in the flour and cook for 2 minutes to make a roux.
13. Once the flour's toasty, I gradually pour in the chicken broth and heavy cream, whisking constantly. I stir in the garlic powder, smoked paprika, and reserved pan drippings. I cook it until the sauce thickens to a rich, pourable consistency.
14. Smother and : Finish in the Oven
15. I return the turkey necks to the baking dish and pour the hot gravy over the top, making sure each piece gets its share. I leave the dish uncovered and bake it for another 45 minutes. By the time it's done, the meat is so tender it's nearly falling off the bone, and the gravy has baked into every nook.
16. I always check for doneness with a thermometer (165°F minimum), but honestly, you'll know it's ready when the meat practically slides off the bone with a fork.
17. Serve : Over Rice
18. To plate it up, I spoon the rice into bowls or plates and top it with a few turkey necks. Then I ladle extra gravy over everything and finish with a sprinkle of fresh parsley or a dash of hot sauce.
19. What I : Serve It With
20. This dish is rich and hearty, so I keep the sides simple:
21. Braised greens or collards
22. for something earthy
23. Cornbread or biscuits
24. for soaking up gravy
25. A cold cucumber salad

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/tender-flavor-packed-turkey-necks-smothered-in-gravy-over-rice-southern-comfort-at-its-finest/>