



WATCH THE GRILL SERGEANTS EVERY MONDAY AT NOON EST

Giblet Gravy

**Turkey giblets
2-3 celery stalks
2-3 bay leaves
1 onion
3-4 garlic cloves
salt
pepper
all-purpose flour
turkey/chicken bouillon or soup base
1 cup mushrooms, sliced
5-7 sage leaves, minced
pan drippings**

Simmer giblets (save liver for something other than gravy) with a few stalks of celery, several bay leaves, an onion and 3-4 cloves garlic in a medium saucepan. Season with salt and pepper to taste and simmer, reducing volume until broth is flavorful. Thicken with flour to desired thickness. Add turkey or chicken bouillon or soup base, if desired, and 1 cup thinly sliced mushrooms. Stir in 5-7 leaves fresh sage, minced or 1/2 teaspoon rubbed sage. When turkey is done, add some of the pan drippings to this gravy, pouring off excess fat first. If stuffing is to be baked outside of the turkey, place this in the oven during the last 45 minutes of roasting, alongside the turkey.