

Dark Rich Turkey Gravy

- 2 pounds turkey wings
- 2 pounds turkey necks
- 2 tablespoons olive oil
- 3 stalks celery, coarsely chopped
- 2 white onions, coarsely chopped
- 2 carrots, coarsely chopped
- 1/2 bunch fresh sage
- 4 springs fresh parsley with stem
- 1 small spring fresh rosemary
- 1 bay leaf
- 6 whole black peppercorns
- 4 tablespoons unsalted butter
- 1/2 cup all-purpose flour
- salt and freshly ground black pepper

Prep oven per Mugnaini Roasting Oven Protocol.

Place turkey necks and wings in roasting pan and drizzle with olive oil. Place in oven and roast for about 30 minutes, turning occasionally until they are a dark brown color. Remove from pan and set aside. Add coarsely chopped onions, celery and carrots to roasting pan and cook for about 5 minutes. Remove and add 1-2 cups water to scrape up all the browned bits on the pan's bottom. Place roasting pan contents along with browned neck and wings into large stock pot. Add sage, rosemary, parsley, bay leaf and peppercorns, cover with cold water. Bring to a boil and then reduce to a simmer for 2-3 hours. Strain through a colander, discard solids and reserve liquid for gravy. (May be made in advance up to this stage and placed in refrigerator for 3 days or frozen for one month)

Melt butter in a clean pan and add flour. Cook roux, stirring frequently until it is a golden brown with a toasted aroma. Slowly whisk in the hot strained turkey stock and cook for 15-20 minutes until thickened.

