

## Turkey Gravy



### INGREDIENTS:

2 cups turkey pan drippings  
2 Tbsp butter or margarine  
1/2 cup all-purpose flour  
(use rice flour for a gluten-free option)  
1 3/4 cups Lochmead Milk  
1 tsp onion powder  
1/2 tsp garlic powder  
salt and pepper  
(\*optional - substitute soy sauce for all or part of the salt for added flavor.)

### INSTRUCTIONS:

Pour the turkey pan drippings into a 2 cup measuring cup and skim the fat off. Add water or chicken broth to the remaining drippings to make 2 cups total.

Heat 1/4 cup of the fat plus 2 Tbsp butter or margarine in a saucepan. Discard any remaining turkey fat. Add the flour and stir while browning over medium heat to a toasty, golden color. About 3 minutes. Slowly add the de-fatted pan drippings and milk while whisking constantly. Add the onion and garlic powder. Bring to a bubbling simmer while continuing to whisk, about 5-7 minutes. Simmer another 1-2 minutes until fully thickened. Add salt/soy sauce and pepper to taste.

Serve in a gravy boat with your turkey dinner.

Notes: Any Lochmead Milk will work for this recipe: skim, 1%, 2%, or whole, depending on your dietary preference.

*Enjoy!*