

How to Make Turkey Gravy From Drippings

Pan gravy is easier when you think in a simple ratio: fat plus flour makes the thickening base, then flavorful liquid turns it into gravy. The exact amount of drippings can vary, so this method gives you a reliable starting point.

MAKES ABOUT 2 CUPS • PREP 5 MIN • COOK 10-15 MIN

Ingredients

- turkey pan drippings from a fully cooked turkey
- enough unsalted or low-sodium turkey broth to make 2 cups total liquid
- 2 tablespoons reserved turkey fat (or butter to make up any shortfall)
- 2 tablespoons all-purpose flour
- pepper and salt to taste

Troubleshooting

Common mistake: Adding dry flour straight to hot liquid makes lumps. Strain finished gravy if necessary.

How to Make It

1. Pour drippings through a fine strainer into a fat separator or heatproof jug. Let fat rise and separate it from the juices. Discard burnt bits.
2. Measure 2 tablespoons fat into a saucepan. Measure the defatted juices and add broth to reach 2 cups liquid total. Taste the liquid first; if very salty, use less drippings and more unsalted broth.
3. Heat fat over medium heat, whisk in flour, and cook 1-2 minutes until smooth and lightly golden.
4. Slowly whisk in a small splash of liquid until smooth. Continue adding gradually, then whisk in the rest.
5. Simmer gently 5-8 minutes until it lightly coats a spoon. Add broth a tablespoon at a time if too thick. Taste before adding salt or pepper.

Jane’s Note

Save the drippings, but taste before you season. A brined turkey can leave very salty juices.

Refrigerate promptly and use within 3-4 days. Reheat to 165 F. Broth and butter can replace the drippings when needed.

janesmithlifestyle.co/post/cooking-101-how-to-make-gravy