

Savory Gravy

4 T. unsalted butter
4 T. flour
Turkey juices, strained and defatted
1 c. white wine
¼ c. dry sherry
2 c. organic chicken stock
1 T. chopped fresh herbs
Salt and pepper to taste

In a saucepan, melt the butter and add the flour, whisking constantly. The mixture should turn a light brown and smell nutty. Add all ingredients except for the fresh herbs, salt and pepper. Bring to a boil and reduce to about two cups. Add herbs and taste for salt and pepper. Reheat before serving.