

from AMERICA'S TEST KITCHEN

Christopher Kimball's Favorite
**THANKSGIVING
RECIPES**



America's
TEST KITCHEN

CONTENTS

Crisp-Skin High-Roast Butterflied Turkey with Sausage Dressing	1
Braised Brussels Sprouts with Bacon and Pecans	2
Simple Cranberry Sauce	2
Deep-Dish Apple Pie.	3
Foolproof All-Butter Pie Pastry	3
Pumpkin Pie.	4
Mashed Sweet Potatoes	5
Mastering Turkey Gravy	6



Crisp-Skin High-Roast Butterflied Turkey with Sausage Dressing

SERVES 10 TO 12

If you prefer not to brine your turkey, we recommend a kosher bird. The dressing can be made with cornbread, challah, or Italian bread, but note that they are not used in equal amounts. If you don't own a broiler pan top or if yours does not span the roasting pan, try a sturdy wire rack that rests comfortably on top of a 12- by 16-inch disposable roasting pan. Cover the rack with a large sheet of heavy-duty foil, fold excess foil under, spray it with nonstick cooking spray, and, with a paring knife, cut slits in the foil for fat drainage.

TURKEY

- 2 cups kosher salt or 1 cup table salt**
- 1 cup sugar**
- 1 turkey (12 to 14 pounds gross weight), rinsed thoroughly; giblets, neck, and tailpiece removed and reserved for gravy (see recipe on page 7), and turkey butterflied**
- 1 tablespoon unsalted butter, melted**

SAUSAGE DRESSING

- 12 cups cornbread broken into 1-inch pieces (include crumbs), or 18 cups 1-inch challah or Italian bread cubes (from about 1½ loaves)**

- 1¾ cups chicken stock or canned low-sodium chicken broth**
- 1 cup half-and-half**
- 2 large eggs, beaten lightly**
- 12 ounces bulk pork sausage, broken into 1-inch pieces**
- 3 medium onions, chopped fine (about 3 cups)**
- 3 celery ribs, chopped fine (about 1½ cups)**
- 2 tablespoons unsalted butter**
- 2 tablespoons minced fresh thyme leaves**
- 2 tablespoons minced fresh sage leaves**
- 3 medium garlic cloves, minced or pressed through garlic press**
- 1½ teaspoons salt**
- 2 teaspoons ground black pepper**

1. TO BRINE THE TURKEY: Dissolve salt and sugar in 2 gallons cold water in large stockpot or clean bucket. Add turkey and refrigerate or set in very cool spot (not warmer than 40 degrees) for 8 hours.

2. FOR THE DRESSING: While turkey brines, adjust one oven rack to upper-middle position and second rack to lower-middle position and heat oven to 250 degrees. Spread bread in even layers on 2 rimmed baking sheets and dry in oven 40 to 50 minutes for challah or Italian bread or 50 to 60 minutes for cornbread.

3. Place bread in large bowl. Whisk together stock, half-and-half, and eggs in medium bowl; pour over bread and toss gently to coat so bread does not break into smaller pieces. Set aside.

4. Heat heavy-bottomed, 12-inch skillet over medium-high heat until hot, about 1½ minutes. Add sausage and cook, stirring occasionally, until sausage loses its raw color, 5 to 7 minutes. With slotted spoon, transfer sausage to medium bowl. Add about half of onions and celery to fat in skillet; sauté, stirring occasionally, until softened, about 5 minutes. Transfer onion mixture to bowl with sausage. Return skillet to heat and add 2 tablespoons butter; when foam subsides, add remaining celery and onions and sauté, stirring occasionally, until softened, about 5 minutes. Stir in thyme, sage, and garlic; cook until fragrant, about 30 seconds; add salt and pepper. Add this mixture along with sausage and onion mixture to bread and stir gently to combine, trying not to break bread into smaller pieces.

5. Spray disposable aluminum 12- by 16-inch roasting pan with nonstick cooking spray. Transfer dressing to roasting pan and spread in even layer. Cover pan with foil and refrigerate until needed.

6. TO PREPARE TURKEY FOR ROASTING: Set slotted broiler pan top on top of roasting pan with foil-covered dressing and spray with nonstick cooking spray; set roasting pan on baking sheet to support bottom. Remove turkey from brine and rinse well under cool running water. Position

turkey on broiler pan top; thoroughly pat surface of turkey dry with paper towels. Refrigerate turkey and dressing, uncovered, 8 to 24 hours.

7. TO ROAST TURKEY WITH DRESSING: Adjust oven rack to lower-middle position and heat oven to 450 degrees. Remove broiler pan top with turkey and foil cover over roasting pan; replace broiler pan top with turkey. Brush turkey with melted butter. Place entire assembly with turkey in oven and roast until turkey skin is crisp and deep brown and instant-read thermometer reads 165 degrees when inserted in thickest part of breast and 175 degrees in thickest part of thigh, 80 to 100 minutes, rotating pan from front to back after 40 minutes.

8. Transfer broiler pan top with turkey to cutting board, tent loosely with foil, and let rest 20 minutes. Meanwhile, adjust oven rack to upper-middle position, place roasting pan with dressing back in oven, and bake until golden brown, about 10 minutes. Cool dressing 5 minutes, then spoon into bowl or onto turkey serving platter. Carve turkey and serve.

Braised Brussels Sprouts with Bacon and Pecans

SERVES 8 TO 10

The secret to this recipe is the braising technique, which ensures that the Brussels sprouts are tender without being mushy or waterlogged, as is usually the case when these little cabbages are boiled.

- 8 strips bacon, chopped**
- 2 large shallots, chopped fine**
- 2 garlic cloves, minced**
- 2 pounds fresh Brussels sprouts, trimmed and halved through stem ends**
- 1 cup low-sodium chicken broth**
- 2 teaspoons minced fresh thyme**
- 4 teaspoons sherry vinegar**
- 2 tablespoons unsalted butter**
- Salt and pepper**
- ½ cup pecans, toasted and chopped**

1. Fry bacon in skillet over medium heat until crisp, 8 to 10 minutes. Transfer to paper towel-lined plate. Pour off excess grease but do not wipe skillet clean.

2. Cook shallots in same skillet over medium heat until soft, about 10 minutes. Add garlic and cook until fragrant, about 30 seconds.

3. Toss Brussels sprouts with shallots and garlic, add broth, and reduce heat to medium-low. Cover and cook, tossing once or twice, until paring knife can be inserted into sprouts without resistance, 13 to 18 minutes.

4. Stir in thyme, vinegar, butter, reserved bacon, and salt and pepper to taste. Transfer to serving bowl. Sprinkle pecans on top. Serve immediately.

Simple Cranberry Sauce

MAKES 2¼ CUPS

The cooking time in this recipe is intended for fresh berries. If you've got frozen cranberries, do not defrost them before use; just pick through them and add about 2 minutes to the simmering time.

- ¾ cup water**
- 1 cup sugar**
- ¼ teaspoon salt**
- 1 12-ounce bag cranberries, picked through**

Bring water, sugar, and salt to boil in medium nonreactive saucepan over high heat, stirring occasionally to dissolve sugar. Stir in cranberries; return to boil. Reduce heat to medium; simmer until saucy, slightly thickened, and about two-thirds of berries have popped open, about 5 minutes. Transfer to nonreactive bowl, cool to room temperature, and serve. (Can be covered and refrigerated up to 7 days; let stand at room temperature 30 minutes before serving.)



Deep-Dish Apple Pie

MAKES ONE 9-INCH PIE, SERVING 8 TO 10

Use a combination of tart and sweet apples for this pie. Good choices for tart are Granny Smiths, Empires, or Cortlands; for sweet, we recommend Golden Delicious, Jonagolds, or Braeburns. Wrap leftovers tightly in plastic wrap and store at room temperature for up to 24 hours. To reheat, remove the wrap and warm the pie in a 350-degree oven for 15 to 20 minutes.

- ½ cup (3½ ounces) plus 1 teaspoon granulated sugar**
- ¼ cup (1¼ ounces) packed light brown sugar**
- ¼ teaspoon table salt**
- 1 tablespoon juice and ½ teaspoon grated zest from 1 lemon**
- ⅛ teaspoon ground cinnamon**
- 2½ pounds firm tart apples (about 5 medium), peeled and cut into ¼-inch-thick slices (see note)**
- 2½ pounds firm sweet apples (about 5 medium), peeled and cut into ¼-inch-thick slices (see note)**
- 1 recipe Foolproof All-Butter Pie Pastry (recipe follows)**
- 1 egg white, beaten lightly**

1. Mix ½ cup granulated sugar, brown sugar, salt, zest, and cinnamon in large bowl; add apples and toss to combine. Transfer apples to Dutch oven (do not wash bowl) and cook, covered, over medium heat, stirring frequently, until apples are tender when poked with fork but still hold their shape, 15 to 20 minutes. (Apples and juices should gently simmer during cooking.) Transfer apples and juices to rimmed baking sheet and cool to room temperature, about 30 minutes. While apples cool, adjust oven rack to lowest position, place empty rimmed baking sheet on rack, and heat oven to 425 degrees.

2. Remove 1 disk of dough from refrigerator and roll out between 2 large sheets of parchment paper or plastic wrap to 12-inch circle, about ⅛ inch thick. (If dough becomes soft and/or sticky, return to refrigerator until firm.) Remove parchment from one side of dough and flip onto 9-inch pie plate; peel off second layer of parchment. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Leave dough that overhangs plate in place; refrigerate until dough is firm, about 30 minutes.

3. Meanwhile, roll second disk of dough between 2 large sheets of parchment paper or plastic wrap to 12-inch circle, about ⅛ inch thick. Refrigerate, leaving dough between parchment sheets, until firm, about 30 minutes.



4. Set large colander over now-empty bowl; transfer cooled apples to colander. Shake colander to drain off as much juice as possible (cooked apples should measure about 8 cups); discard juice. Transfer apples to dough-lined pie plate; sprinkle with lemon juice.

5. Remove parchment from one side of remaining dough and flip dough onto apples; peel off second piece of parchment. Pinch edges of top and bottom dough rounds firmly together. Trim and seal edges of dough, then cut four 2-inch slits in top of dough. Brush surface with beaten egg white and sprinkle evenly with remaining teaspoon sugar.

6. Set pie on preheated baking sheet; bake until crust is dark golden brown, 45 to 55 minutes. Transfer pie to wire rack and cool at least 1½ hours. Cut into wedges and serve.

Foolproof All-Butter Pie Pastry

MAKES ONE 9-INCH DOUBLE-CRUST PIE SHELL

If preparing the pastry in a warm kitchen, refrigerating all of the ingredients for 30 minutes before preparing the recipe will help to keep the dough cool during preparation. Disks of dough wrapped tightly in plastic wrap can be frozen for up to a month; before rolling the dough, thaw it in the refrigerator and then let it soften at room temperature for about 15 minutes.



- 2½ cups (12½ ounces) unbleached all-purpose flour, plus additional flour for work surface**
- 1 teaspoon table salt**
- 1 tablespoon sugar**
- 16 tablespoons (2 sticks) cold unsalted butter, cut into ½-inch cubes and frozen for 10 minutes**
- 3 tablespoons sour cream**
- ⅓ cup ice water, or more if needed**

1. Process flour, salt, and sugar together in food processor until combined, about 3 seconds. Add butter and pulse until butter is size of large peas, about ten 1-second pulses.

2. Using fork, mix sour cream and ⅓ cup ice water in small bowl until combined. Add half of sour cream mixture to flour mixture; pulse for three 1-second pulses. Repeat with remaining sour cream mixture. Pinch dough with fingers; if dough is floury, dry, and does not hold together, add 1 to 2 tablespoons ice water and process until dough forms large clumps and no dry flour remains, three to five 1-second pulses.

3. Turn dough out onto work surface. Divide dough into 2 balls and flatten each into 4-inch disk; wrap each disk in plastic and refrigerate until firm but not hard, 1 to 2 hours, before rolling. (Dough can be refrigerated for up to 24 hours. Let thoroughly chilled dough stand at room temperature for 15 minutes before rolling.)

Pumpkin Pie

MAKES ONE 9-INCH PIE

If candied yams are unavailable, regular canned yams can be substituted. The best way to judge doneness is with an instant-read thermometer. The center 2 inches of the pie should look firm but jiggle slightly. The pie finishes cooking with residual heat; to ensure that the filling sets, cool it at room temperature and not in the refrigerator. To ensure accurate cooking times and a crisp crust, the filling should be added to the prebaked crust when both the crust and filling are warm. Serve at room temperature with whipped cream. Vodka is essential to the texture of the crust and imparts no flavor; do not substitute.

CRUST

- 1¼ cups (6¼ ounces) unbleached all-purpose flour**
- ½ teaspoon table salt**
- 1 tablespoon sugar**
- 6 tablespoons (¾ stick) cold unsalted butter, cut into ¼-inch slices**
- ¼ cup cold vegetable shortening, cut into 2 pieces**
- 2 tablespoons cold vodka (see note)**
- 2 tablespoons cold water**

FILLING

- 1 cup heavy cream**
- 1 cup whole milk**
- 3 large eggs plus 2 large yolks**
- 1 teaspoon vanilla extract**
- 1 (15-ounce) can pumpkin puree**
- 1 cup drained candied yams from 15-ounce can (see note)**
- ¾ cup sugar**
- ¼ cup maple syrup**
- 2 teaspoons grated fresh ginger**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon ground nutmeg**
- 1 teaspoon table salt**

1. **FOR THE CRUST:** Process ¾ cup flour, salt, and sugar in food processor until combined, about two 1-second pulses. Add butter and shortening and process until homogenous dough just starts to collect in uneven clumps, about 10 seconds; dough will resemble cottage cheese curds with some very small pieces of butter remaining, but there should be no uncoated flour. Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining ½ cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

2. Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together.



Flatten dough into 4-inch disk. Wrap in plastic and refrigerate at least 45 minutes or up to 2 days.

3. Adjust oven rack to lowest position, place rimmed baking sheet on rack, and heat oven to 400 degrees. Remove dough from refrigerator and roll out on generously floured (up to $\frac{1}{4}$ cup) work surface to 12-inch circle about $\frac{1}{8}$ inch thick. Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1-inch overhang on each side. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Refrigerate 15 minutes.

4. Trim overhang to $\frac{1}{2}$ inch beyond lip of pie plate. Fold overhang under itself; folded edge should be flush with edge of pie plate. Using thumb and forefinger, flute edge of dough. Refrigerate dough-lined plate until firm, about 15 minutes.

5. Remove pie pan from refrigerator, line crust with foil, and fill with pie weights or pennies. Bake on rimmed baking sheet 15 minutes. Remove foil and weights, rotate plate, and bake 5 to 10 additional minutes until crust is

golden brown and crisp. Remove pie plate and baking sheet from oven.

6. FOR THE FILLING: While pie shell is baking, whisk cream, milk, eggs, yolks, and vanilla together in medium bowl. Combine pumpkin puree, yams, sugar, maple syrup, ginger, cinnamon, nutmeg, and salt in large heavy-bottomed saucepan; bring to sputtering simmer over medium heat, 5 to 7 minutes. Continue to simmer pumpkin mixture, stirring constantly and mashing yams against sides of pot, until thick and shiny, 10 to 15 minutes.

7. Remove pan from heat and whisk in cream mixture until fully incorporated. Strain mixture through fine-mesh strainer set over medium bowl, using back of ladle or spatula to press solids through strainer. Rewhisk mixture and transfer to warm prebaked pie shell. Return pie plate with baking sheet to oven and bake pie for 10 minutes. Reduce heat to 300 degrees and continue baking until edges of pie are set (instant-read thermometer inserted in center registers 175 degrees), 20 to 35 minutes longer. Transfer pie to wire rack and cool to room temperature, 2 to 3 hours. Cut into wedges and serve.

Mashed Sweet Potatoes

SERVES 4

Cutting the sweet potatoes into slices of even thickness is important in getting them to cook at the same rate. A potato masher will yield slightly lumpy sweet potatoes; a food mill will make a perfectly smooth puree. The potatoes are best served immediately, but they can be covered tightly with plastic wrap and kept relatively hot for 30 minutes. This recipe can be doubled in a Dutch oven; the cooking time will need to be doubled as well.

- 4 tablespoons unsalted butter, cut into 4 pieces**
- 2 tablespoons heavy cream**
- $\frac{1}{2}$ teaspoon salt**
- 1 teaspoon sugar**
- 2 pounds sweet potatoes (about 2 large or 3 medium-small potatoes), peeled, quartered lengthwise, cut crosswise into $\frac{1}{4}$ -inch-thick slices**
- Pinch ground black pepper**

1. Combine butter, cream, salt, sugar, and sweet potatoes in 3- to 4-quart saucepan; cook, covered, over low heat, stirring occasionally, until potatoes fall apart when poked with fork, 35 to 45 minutes.

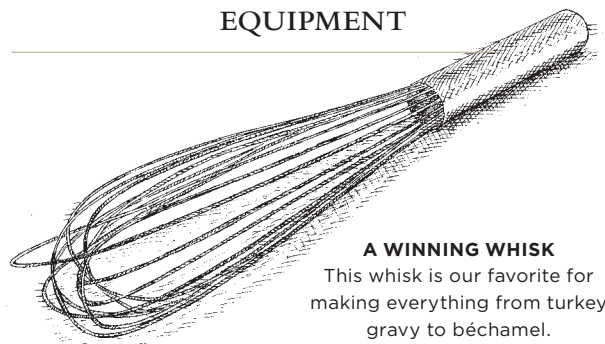
2. Off heat, mash sweet potatoes in saucepan with potato masher, or transfer mixture to hopper of food mill and process into warmed serving bowl. Stir in pepper; serve immediately.

MASTERING TURKEY GRAVY

Here's how to take the guesswork (and the lumps) out of America's favorite pan sauce—and produce perfect gravy every time.

The turkey is carved, the potatoes are mashed, the family is starving—now is not the time to be hovering over the stove, fussing like a mad scientist with bulb basters and tiny bottles of suspicious brown liquid. But with so many items on the menu for holiday dinners, busy cooks often neglect the gravy until the last minute. Is it any wonder that it turns out lumpy, pasty, and pale? But gravy need not cause so much stress. In fact, much of the work can (and should) be done ahead of time.

EQUIPMENT



A WINNING WHISK

This whisk is our favorite for making everything from turkey gravy to béchamel.

SAUCE WHISKS

Getting a balloon whisk to reach into the “corners” of a pan is usually a stretch. To find out what sort of whisk would be better suited to making sauces such as gravy, we rounded up 12 models in various shapes and sizes. We prepared gravy, béchamel, and a steak pan sauce with each whisk.

Many of the more unusual whisks did a good job—but they could do only one job. Square-headed whisks reached into the right angles of pots, but they were awkward when used for anything else. Coil-type whisks deglazed pans with aplomb, but they couldn't handle much volume and were easily clogged by thicker sauces. We settled on a “skinny” balloon whisk as the best choice for sauces. Shape is key here. The tight radius of the tines can dig a roux out of the corner of a pan. The long, relatively straight wires can even scrape a sauce from the sides of a pan. When tilted on its side, this whisk covers a wide swath of pan for efficient deglazing. We recommend a whisk measuring between 10 and 12 inches—too long to be lost to the bot-

tom of a Dutch oven but too short to tilt out of most small pans. Some flexibility is necessary, so avoid a whisk with very stiff wires.

We found five whisks that met these criteria. Our favorite was the Best Manufacturers 12-Inch Standard French Whip (\$9.95). This long whisk boasts an agile set of tines and a comfortable handle that is light enough to keep this whisk from tipping out of shorter saucepans.

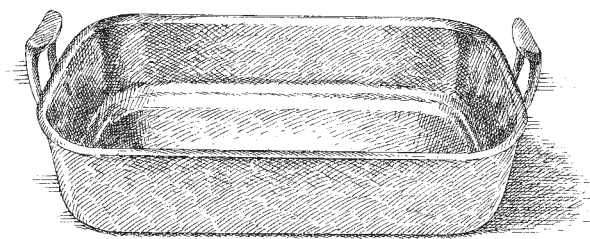
ROASTING PANS

BEST ROASTING PAN

A roasting pan with a heavy bottom is a must when deglazing, which is done over stovetop burners. We've tested nearly a dozen, and our two favorites are made by All-Clad. The Petit Roti is fine for a small turkey, whereas the larger Roti is necessary for a turkey that weighs more than 12 pounds.

DISPOSABLE ROASTING PAN

A disposable foil roasting pan is fine for catching flavorful turkey drippings, but it can't be put on the stovetop to deglaze. If using a disposable foil roasting pan, just strain and defat the pan drippings and add them to the gravy to taste.



BEST ROASTING PAN

The All-Clad roasting pan is our top choice for turkey and more.

INGREDIENTS

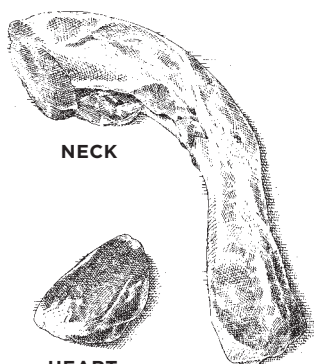
WHAT'S IN THAT BAG?

No need to fear that mysterious little bag that comes inside the turkey cavity—it contains the makings for a flavorful gravy. The turkey neck and the “giblets,” or

internal organs, are mechanically separated, washed, and then repackaged during turkey processing precisely for the purpose of making gravy. Here's what's in the bag:

NECK

The *neck* is the large, elongated muscle with a bone through the center. It contains some very flavorful meat. Cut it into several pieces for easy browning, then simmer it in the broth. Discard after straining the broth.



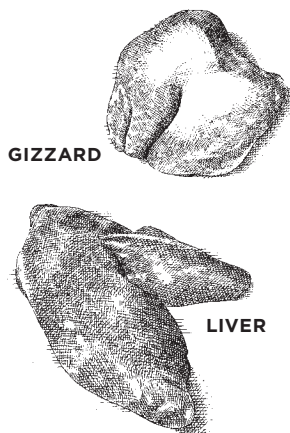
NECK

HEART

GIBLETS (HEART, GIZZARD, AND LIVER)

The *heart* is the small, oblong, dark organ. Brown it along with the neck and gizzard, then simmer it in the broth. Reserve after straining the broth, then dice and return to the gravy before serving.

The *gizzard* is the reddish, spherical organ. It is a grinding organ from the bird's digestive tract, recognizable by a butterfly-shaped strip of connective tissue. Cut the gizzard in half, brown it along with the heart and neck, then reserve it after straining the broth. Dice the gizzard and return it to the gravy along with the heart.



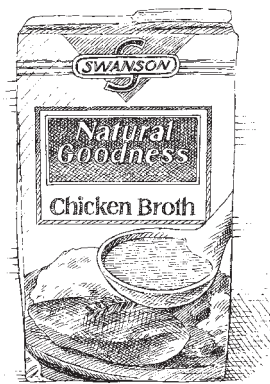
GIZZARD

LIVER

The *liver* is the soft, brownish, flat organ. Because the liver tends to impart a characteristically strong flavor, we don't recommend using it to make gravy.

BROTH: WATCH OUT FOR SALT

Because making gravy involves simmering, which concentrates flavors, it's important to tread lightly with salt. That includes using a low-sodium chicken broth. In fact, we recommend cutting the commercial broth with water to reduce the overall salt level of the gravy. (A 2:1 ratio of broth to water works best.) After sampling a



BEST CHICKEN BROTH
Swanson Natural Goodness

Best Turkey Gravy

MAKES ABOUT 6 CUPS

This recipe makes enough gravy to accompany a 12- to 14-pound turkey, with leftovers. If you are roasting a very large bird and want to double the recipe, prepare the gravy in a Dutch oven. White wine adds a welcome note of acidity to gravy, but in a pinch you can use more chicken broth in its place. See page 8 for detailed instructions.

- 1** tablespoon vegetable oil
- Reserved turkey giblets and neck**
- 1** onion, unpeeled and chopped
- 4** cups low-sodium chicken broth
- 2** cups water
- 2** sprigs fresh thyme
- 8** parsley stems
- 3** tablespoons unsalted butter
- ¼** cup all-purpose flour
- 1** cup dry white wine
- Table salt and ground black pepper**

STEP ONE: Make the broth.

TIMETABLE: 1 to 2 days in advance.

STEP TWO: Make the roux and thicken the broth.

TIMETABLE: 1 day in advance or while turkey roasts.

STEP THREE: Deglaze the roasting pan and add the drippings to the gravy.

TIMETABLE: While the turkey rests on the carving board.

dozen leading brands of chicken broth, tasters found broths from Swanson to be the best. Broth sold in aseptic packages undergoes less heating than broth sold in cans, and we found that the former tastes better.

THICKENER: FLOUR, NOT CORNSTARCH, MEANS NO MORE LUMPS

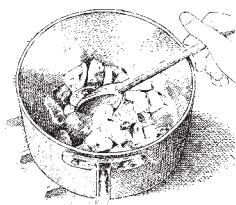
Cornstarch is notorious for clumping when added to a hot liquid. And once it does clump, all the whisking in the world won't smooth things out. This is why we recommend thickening gravy with a roux (made with flour and butter). As long as you add liquid to the roux in small increments, lumps will not be a problem.

MAKING THE GRAVY

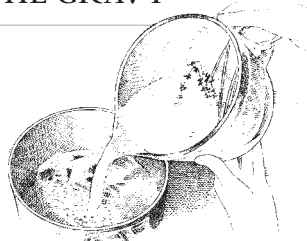
Step One

MAKE THE BROTH.

Good gravy starts with turkey stock, but few home cooks have the time to make homemade. With turkey trimmings and an onion, you can quickly doctor store-bought chicken broth into a flavorful base for gravy.

**1. SAUTÉ AND SWEAT.**

Heat oil in large saucepan over medium-high heat. Brown turkey giblets and neck for 5 minutes. Cook onion for 3 minutes. Cover and cook over low heat for 20 minutes.

**2. SIMMER AND SKIM.**

Add chicken broth and water, scrape pan bottom, and bring to boil. Add herbs and simmer, skimming foam from surface, for 30 minutes.

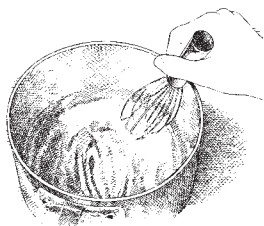
**3. STRAIN AND COOL.**

Pour broth through fine-mesh strainer. Reserve and dice heart and gizzard. Refrigerate broth and diced giblets until ready to use.

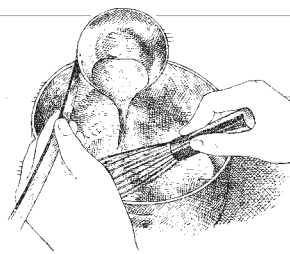
Step Two

MAKE THE ROUX AND THICKEN THE BROTH.

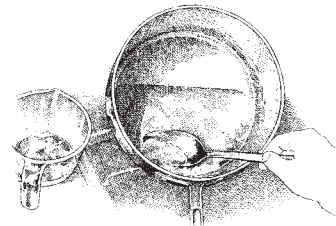
A nutty, brown roux (made with butter and flour) thickens and flavors the turkey broth. The roux also adds deep brown color, so you won't need artificial gravy helpers, such as Gravy Master or Kitchen Bouquet.



4. COOK ROUX. Melt butter in large saucepan over medium-low heat. Whisk in flour. Cook, stirring constantly, until nutty brown and fragrant, 10 to 15 minutes. Bring reserved turkey broth to simmer.



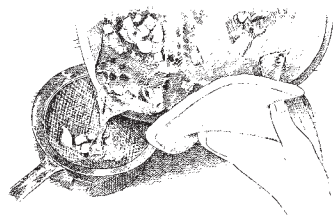
5. ADD BROTH. Gradually add hot turkey broth to roux. Vigorous and constant whisking at this point is key to avoiding lumps. Reserve 1 cup of broth for deglazing roasting pan (see #9).



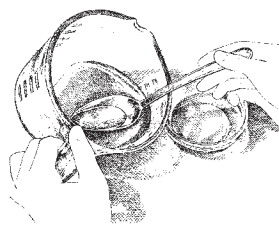
6. SIMMER GRAVY. Simmer gravy, stirring occasionally and skimming scum from surface with spoon, until thickened, about 30 minutes. Set aside, covered, until turkey is done.

Step Three

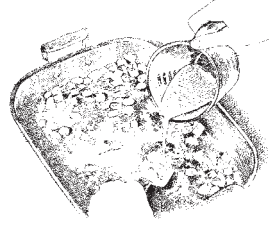
DEGLAZE THE PAN AND ADD THE DRIPPINGS TO THE GRAVY. Browned vegetables and drippings in the roasting pan used to cook the turkey are the final flavor enhancers for gravy. Add 1 cup each of chopped onions, carrots, and celery along with fresh thyme sprigs and 1 cup of water to the roasting pan before the turkey goes into the oven. Browned vegetables and drippings in the roasting pan used to cook the turkey are the final flavor enhancers for gravy.

**7. STRAIN DRIPPINGS.**

Pour drippings through mesh strainer set over measuring cup. Let liquid settle until fat rises to top. Return vegetables in strainer to roasting pan.



8. DEFAT DRIPPINGS. Tilt measuring cup and use wide, shallow soup spoon to skim fat off surface. Reserve defatted drippings. Return gravy in saucepan to simmer.



9. DEGLAZE PAN. Place roasting pan over two burners at medium-high heat. Add wine and reserved 1 cup broth and scrape up browned bits in pan. Boil until liquid reduces by half, 5 minutes.



10. FINISH GRAVY. Strain roasting pan liquid into gravy, pressing on solids to extract all liquid. Add defatted drippings to taste. Stir in giblets and serve.