



[How to Make Turkey Gravy](#)

Instructions and Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Total Time: 20 Minutes

Turkey Gravy Ingredients:

- 2 cups Turkey Pan Drippings
 - ¼ cup Butter
 - ¼ cup Flour (you can substitute Wondra)
 - Pinch Garlic Powder
 - Pinch Onion Powder
 - Salt, to taste
 - Pepper, to taste
 - ¼ tsp Poultry Seasoning
-
- Strain the pan drippings to remove the solids (this step is optional); set aside.
 - In a fry pan, melt the butter and flour to make a roux. Mix the flour in with the butter and cook this mixture until it turns golden in color.
 - Add the pan drippings to the roux in small ½ cup portions, bringing it to a low boil, and incorporating the drippings into the mixture until it thickens, and then add another ½ cup of pan dripping, continuing this until you have added all the drippings.
 - Add the garlic powder, onion powder, salt, pepper, and poultry seasoning. Taste with a clean spoon and add more seasonings according to your taste buds.
 - When you have used all the pan drippings, if you feel there is not enough gravy, or the gravy is too thick, you can add turkey broth in the same increments as the drippings.
 - Serve hot.