

Southern Giblet Gravy

Yield: 8 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-style-duck-dressing-recipe>

Ingredients:

- 3/4 cup butter or 1 1/2 sticks
- 3 tablespoons all purpose flour Approx equal amount to butter
- 48 ounces chicken broth
- salt
- pepper
- sage
- 4 hard boiled eggs sliced
- 1 handful giblets boiled and chopped.

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 170 milligrams
4. Fat: 22 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 12 grams
8. Sodium: 310 milligrams

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