

Classic Giblet Gravy

Yield: 4 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-thanksgiving-giblet-recipe>

Ingredients:

- 4 tablespoons unsalted butter separated
- 2 celery ribs, chopped
- 1 yellow onion medium, chopped
- 1 sprig thyme
- 1 sprig rosemary
- 2 sage leaves large
- 2 bay leaves
- 5 cups chicken stock
- 1 turkey heart gizzard, liver and neck
- 5 tablespoons flour
- 1/2 cup water

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 50 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 7 grams
8. Sodium: 470 milligrams
9. Sugar: 8 grams

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