

# Christmas Giblet Gravy Stock

This is a fantastic recipe which has been in our family for years. It's always a favourite at our dinner table!

We all love it because the gravy is nutritious and full of flavour, and best of all it makes the most from the turkey you'll be serving for Christmas. It's easy too as you can make the stock in advance to make preparation easy, and any leftovers can be frozen for future roasts. - **James Martin, Shropshire**



**Serves:** 4-6

## Ingredients:

1x turkey giblets including neck and liver  
1x onion  
1x carrot  
1x celery stalk  
1x Bay leaf  
Pinch of whole black peppercorns  
Pinch salt

## Cooking Instructions:

- 1 Wash the giblets and then place in saucepan covered in water,
- 2 Bring to the boil then add in halved onion, carrot, celery and salt and pepper.
- 3 Leave to simmer for 2 hours on a low heat, you may need to keep an eye on water levels throughout and top up if needed.
- 4 Drain the liquid from the saucepan using a fine sieve (remember to place a container underneath to catch the liquid! Its easily done!)
- 5 Keep stock in a fridge until Christmas day.
- 6 The stock will have set overnight and will be defined by a fattier layer at the top and the richer stock at the bottom.
- 7 Melt a knob of butter in a saucepan until melted and cooked, take the pan off the heat and add a small sprinkling of flour until the butter has been adsorbed and formed in a ball shape.
- 8 Add back to a low heat and slowly cook the butter and flour for a couple of minutes, stirring constantly to stop the mix from sticking and burning.
- 9 Add a splash of water and then gradually add the stock until desired thickness of gravy is achieved, If you find that you need a thinner gravy once all the stock is used then add boiling water until its reached.
- 10 If you want to add a little extra to the gravy you can add a little cranberry sauce to the sauce to make it that little sweeter at Christmas time!

