

Linda's Gravy by Food Storage Moms

Ingredients:

- Turkey Drippings
- Flour
- Water
- Salt & pepper
- Sugar

Instructions:

I use the pan the turkey was baked in with the "drippings" and bring the liquid to a boil. If you have very little juice or drippings, add some water. Now I can't give you exact measurements because this depends on the size of turkey you purchased. I take about 1-2 cups of flour and put it in a quart jar with cold water and shake it like crazy. I slowly add this mixture to the hot boiling turkey drippings. Use a whisk and stir constantly. I have a quart pitcher with cold water to add to this pan as the gravy thickens. I add water until it's the consistency I prefer. Not too runny, but not too thick. I add salt, pepper, and sugar to taste. Yep, it's the sugar that brings out the flavor. Of course, it's optional. Now, if you have some lumps no worry, bring out the hand mixer. The flavor is fabulous and so easy to make.