

Betty's Fat-Free Turkey Gravy



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In this video, Betty demonstrates how to make Fat-Free Turkey Gravy. This gravy is made from the pan drippings from the Roast Butterflied Turkey that was uploaded earlier.

Ingredients:

1 ½ cups to 2 cups fat-free pan drippings from roast turkey (or other turkey broth)
2 tablespoons cornstarch
½ cup water
additional water, as needed

Pour off fat from pan drippings obtained from roasting turkey, and plan to start with 1 ½ cups to 2 cups of fat-free pan drippings in a saucepan. Let cool until just warm. Mix 2 tablespoons cornstarch with ½ cup water. Add mixture to pan drippings in saucepan and stir until completely combined. Place over medium heat and bring to a boil, stirring constantly. Reduce heat to low and simmer for about 10 minutes, adding water as needed for desired consistency. Pour into a nice bowl and serve immediately. Enjoy! --Betty :)

This recipe is as seen on <http://Bettys-Kitchen.MyPrintableCoup...>