

Sauce / Glaze 1 Quart

Qty	Unit	Ingredient
1	Each	Turkey Back Bone (Sourced from butcher)
1	Each	Turkey Neck Bone (Sourced from butcher)
2	Each	Carrots Rough Cut
2	Each	Celery Ribs Rough Cut
1	Each	Onion Rough Cut
1	Quart	Turkey Broth
6	Sprigs	Parsley
2	Each	Garlic Crushed
2	Each	Bay Leaf
1	Tablespoon	Peppercorn
4	Sprigs	Fresh Thyme
Finishing Ingredients		
1	Teaspoon	Fresh Thyme Picked
1	Tablespoon	Fresh Sage Chopped
1	Tablespoon	Lemon Juice
3	Ounces	Flour
3	Ounces	Butter

1. In a 2qt pot place the above ingredients and let simmer for 2 hours skimming fat off
2. Strain and discard the bones and spices

Finishing

1. Melt Butter add Flour stirring constantly over medium heat cook for 3 to 4 minutes
2. Add the strained liquid stirring so no lumps
3. Cook till thickened
4. Add the fresh herbs and lemon juice
5. adjust seasoning with salt pepper

Note:

- For a super thick gravy double the butter and flour
- For a less fat option use a slurry in place of the butter and flour 1/4 cup cornstarch 1/4 cup cold water mixed together then mixed with the boiling stock cook till thickened