

Giblet Gravy

Thom Hackett
Serving for 1 Turkey



Ingredients

3 Hard Boiled Eggs
Turkey Giblets (neck, heart, liver and gizzard)
4 cups Water
3 drops Yellow Food Coloring
3 cups Chicken Broth
Salt and Pepper to taste
¼ cup Cornstarch

Cooking Method

In medium saucepan, boil 2-3 eggs until hard boiled. Set aside.

In saucepan with 4 cups water, boil giblets from turkey (neck, heart, liver and gizzard) until well done (about 45 minutes). Remove giblets from water and set aside with boiled eggs. Let cool before pulling meat into small pieces.

Chop eggs.

To the now cool broth in saucepan, add 2 cups chicken broth and 3 drops yellow food coloring and salt and pepper to taste.

Mix about 1/4 cup cornstarch to about 1 cup of chicken broth in small bowl. Mix until smooth.

Bring saucepan broth to high boil. Slowly add cornstarch mixture into broth, mixing well until smooth.

Add chopped eggs and giblets pieces and simmer until gravy is desired thickness.