

Turkey Gravy



Makes about 2 cups

Ingredients:

- 2 cups turkey drippings
- 2 tablespoons arrowroot powder
- $\frac{1}{4}$ cup chilled chicken stock

Instructions:

1. Collect turkey drippings from bottom of pan. Heat in a saucepan over medium-high heat.

2. Mix together arrowroot and cold chicken stock. Stir until incorporated to make a slurry.
3. Slowly add slurry to turkey drippings while stirring. Add until desired thickness is achieved.
4. Season as desired and serve warm over turkey or mashed cauliflower.

Nutrition per 2-tablespoon serving: Calories 234; Total Fat 25.6 g; Saturated Fat 7.6 g; Monounsaturated Fat 11.5 g; Polyunsaturated Fat 5.4 g; Total Carbohydrates 0.9 g; Dietary Fiber 0.0 g; Sugar Alcohols: 0.0 g; Sugars 0.0 g; Protein 0.0 g; Sodium 25 mg