

KANEDA YOSHIDA'S
TURKEY GRAVY SAUCE
RECIPE

THANKSGIVING

INGREDIENTS

- o 3 strips smoked bacon (from turkey)
- o onions (from turkey)
- o lemons (from turkey)
- o rosemary sprig
- o 3x chopped tomatoes
- o turkey wings
- o 1 cup apple cider
- o 1 cup chicken stock
- o crushed walnuts

INSTRUCTIONS

1. Using the turkey sauce in the bake pan.
2. Drain the access fat on a bowl.
3. Remove the onions and lemons inside the turkey.
4. Take the 3 strips of smoked bacon and chopped it into the baked pan.
5. Chop up the onions and add into bake pan.
6. Chop up the lemon and add into bake pan.
7. Add a sprig of rosemary into bake pan.
8. Add 3 chops of tomatoes into bake pan.
9. Stir in bake pan.
10. Snap off the turkey wings and add that to the bake pan to make the turkey gravy.
11. Pour a cup of apple cider into the bake pan and reduce the liquid down with heat.
12. Pour the resting juice in from the turkey then let it simmer in the bake pan.
13. Mash in the ingredients to get the full flavors.
14. Pour in a cup of chicken stock and reduce the liquid down with heat.
15. Sieve the turkey gravy using a strainer into a sauce pan, extracting it through the sieve by mashing in all the juices.
16. Stir a sprig of rosemary in the sauce pan.
17. Add crushed walnuts in the sauce pan.
18. Pour turkey gravy into a gravy boat and serve warmly with turkey.

Gravy used from the turkey.

