

Brown Butter Gravy

Makes 4 cups, Serves 8–10

If I were roasting a whole turkey, I'd use those drippings instead of browned butter, but I'm not. The browned butter and dark roux contribute to the flavor, so both steps are important in building what could be described as "complex" flavor, despite the short ingredient list and lack of sticky meat bits. The soy sauce and sherry vinegar are not detectable as singular ingredients, but they fortify the saltiness and provide a smack of tanginess.

Oh, and "lumpy gravy" has never been an issue for me (brag), but it seems to be a popular topic of conversation. The "trick" is to add the broth or stock slowly, then bring the whole thing to a strong simmer, letting any stubborn flour-y bits melt away.

Ingredients

½ cup (1 stick) unsalted butter

½ cup all-purpose flour

4–5 cups turkey (or chicken or vegetable) stock

Kosher salt, freshly ground black pepper

1–2 fresh or dried bay leaves and/or a few sprigs of thyme

2 tablespoons sherry vinegar, plus more

2 tablespoons soy sauce or tamari, plus more

Instructions

- 1 Heat butter in a small saucepan over medium heat. As butter starts to melt, then brown, use a whisk to stir while scraping up the bits along the bottom of the pot. Once the butter is fully browned and smelling like gorgeous toasted hazelnuts or popcorn (about 3–4 minutes), reduce heat to low. Sprinkle in the flour, whisking constantly and continue cooking until the flour has turned deeply golden brown, the color of a perfectly toasted piece of bread, or a latté, about 5 minutes or so.
- 2 Slowly whisk in the stock (careful, it will splatter), letting it bubble, thicken, and completely incorporate between additions until all of it has been added. Bring the mixture up to a simmer, add bay leaves or thyme, 2 tablespoons each of sherry vinegar and soy sauce, then season with salt and pepper. Continue simmering until it reaches your desired consistency (I like mine thick enough to coat the back of a spoon, but not so thick that it won't effortlessly pour out), tasting and adjusting with more vinegar or soy sauce as needed.
- 3 If making ahead, transfer gravy to containers to cool.

DO AHEAD: Gravy can be made 5 days ahead, stored in the fridge. To reheat, transfer to a pot and gently re-warm over medium heat until simmering. Adjust with more stock, salt, pepper, soy sauce, or vinegar as needed (flavor can change overnight!).

LEFTOVERS: To reheat, transfer to a pot and gently re-warm over medium heat until simmering.