

Golden Turkey Stock

Makes about 12 cups

Making turkey stock is a truly “extra credit” thing that I genuinely enjoy doing. But you don’t have to! Anyone who tells you your Thanksgiving won’t be as good if you don’t “make your own stock” is not correct. I’ve made miracles happen with a box of Swanson’s, and so can you. That said, as even a warm-up to cooking, making the stock the night or two before “the big day” has become a self-imposed ritual I look forward to. It keeps me organized, gives me a sense of purpose, and gets me very excited to spend the next 24–48 hours cooking and thinking about cooking. Plus, of course, yes, homemade stock does taste better than anything you can get from a tetra pack box. Do it for the ritual. At the very least, do it for the gravy.

Ingredients

3–4 pounds turkey wings

2 tablespoons olive or neutral oil

Kosher salt, freshly ground black pepper

**2 large carrots (about ½ pound),
unpeeled, chopped**

1 head garlic, halved crosswise

**2 large yellow onions (about 1 pound),
unpeeled, roughly chopped**

**½ bunch celery (about ½ pound),
chopped**

**A few sprigs whatever herbs you have,
like thyme, oregano, or marjoram, and/
or a bay leaf**

Instructions

- 1 Preheat the oven to 450°F. Place turkey wings on a sheet pan, drizzle with oil, and season with salt and pepper. Roast the wings, flipping once or twice, until deeply golden brown (don’t worry about crispiness, just concern yourself with the browning), 40–50 minutes.
- 2 Remove the turkey wings from the oven, and transfer them to a large pot (at least 8 quarts) along with carrots, onions, celery, and whatever herbs you have. Cover with water (at least 10 cups), season with salt (start with one teaspoon and go from there), and bring to a strong simmer.
- 3 Meanwhile, pour about 1 cup of water onto the sheet pan, and, using a wooden spoon or spatula, scrape up any of the deeply browned bits, and add all those drippings to the pot as well.
- 4 Simmer stock until the wings are nearly falling apart and the liquid is wildly flavorful, so good you could drink it, 2½–3 hours.
- 5 Using tongs, remove the wings and set them aside in a bowl (I like to pick the meat and either snack on it or add to something like my next-day pot pie). Then strain the stock through a colander (no need to go finer than that) into a large bowl or other pot. Transfer to resealable containers of your choosing, then refrigerate or freeze.

DO AHEAD: Stock can be made weeks ahead if you really want—just freeze it. Otherwise, it’ll keep in the refrigerator for about a week.

LEFTOVERS: Keep in the fridge for about 5 days if you’re planning on making soup or beans or whatever you may need turkey stock for that week. Otherwise, freeze any leftovers for up to six months.