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Christmas Turkey Stock



Ingredients

Turkey giblets
Turkey heart
Turkey gizzard
Turkey neck

Preparation

1. Put the meat in a small saucepan and add water until well covered.
2. Then add salt to the saucepan.
3. Bring the saucepan to a boil and reduce to a simmer.
4. Allow the stock to simmer for an hour.
5. Drain the stock (taking out all the bits) - to use when making the stuffing.

Cooks Note

* Great Tip:
You can use this stock to replace water when required to make some of the other dishes like mashed potatoes, gravy, etc.