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*by ewfood*

## 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.