



Posted on 8 October 2012
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Thanksgiving Gravy



Ingredients

Drippings from your Thanksgiving roasted turkey
1 tbsp cornstarch
2 tbsp water

Preparation

- 1 Once you have removed the turkey from the roasting pan, remove as much of the grease from the drippings.
- 2 Transfer the drippings to a saucepan and place on the hob over a medium heat.
- 3 Mix the cornstarch and water so that no lumps form and add slowly to the drippings until the desired thickness is reached.
- 4 Transfer this to a gravy boat and serve with your Thanksgiving dinner.

Cooks Note

If you have a lot of drippings leftover, you can increase the amount cornstarch and water to make more gravy.