



# Make-Ahead Gravy

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By Mark Bittman | Time: 20 minutes | Yield: 5 to 6 cups

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## Ingredients

**1 stick butter**

**½ cup chopped onion**

**½ cup flour**

**Salt and pepper**

**4 to 5 cups rich stock, warmed**

**Turkey drippings and giblets  
(optional)**

## Preparation

### Step 1

Melt butter in a medium saucepan over medium heat, then add onions. Cook, stirring occasionally, until onions are translucent, about 5 minutes. Sprinkle the flour on the onions, stirring constantly, and cook until flour is golden to brown. Adjust heat so mixture does not burn.

### Step 2

Gradually whisk in 4 cups stock until mixture thickens and is smooth. If it is too thick, add liquid. Cool, cover and chill.

### Step 3

When ready to serve, reheat mixture over low heat, stirring. Scrape bottom of turkey pan and add drippings or giblets to gravy. Taste and adjust seasoning, then serve.