Herb Gravy

Ingredients:

* 1 quart chicken stock
* 2 medium onions, coarsely chopped
* 2 cloves garlic
* pan drippings (from roasted chicken or turkey)
* ½ teaspoon celtic sea salthttps://lh6.googleusercontent.com/nxabXQ4pidsNDeQkzdgxEdwrPeQdzYVD3g1iKRenfnPSQsZeEaDNteat7CVtD1sTmm8KnpCMqZXKZ1O44fz5i4BvHFnwOLQxF7yLBU5cihE8hnRjiHjyzlFyMg
* 1 tablespoon thyme, chopped

Instructions:

1. In a medium saucepan, heat chicken stock, onions and garlic to a boil
2. Reduce heat and simmer until onions and garlic are soft, about 30 minutes
3. Pour pan drippings into saucepan
4. Blend stock-onion-drippings mixture in a vitamixhttps://lh3.googleusercontent.com/CRneDOywtNgUOpVyuHttCpG9PAzz1SF1BXFRKDNkybJeCxytZw2t8qaupC6cfLiGxDCZES7PrgyAnvcWLEoAcT1MaYBOjGYE07LZA4ct2ICfXLS5N9cEBpM4DA until smooth
5. Place mixture back in saucepan and reheat, then season with salt and thyme
6. Serve over turkey, [mashed cauliflower](http://carolynmaul.com/mashed-cauliflower/), or anything else