

Turkey Giblet Gravy and Biscuits

Serves 8

1. 1 16oz.can on buttermilk milk biscuits
2. 4 teaspoons canola oil, divided
3. 1 cup chopped onion
4. 1 cup chopped celery
5. Turkey neck and giblets
6. 2 cups chicken broth
7. 4 bay leaves
8. 1 cup Turkey drippings
9. ¼ cup of butter
10. ¼ cup all-purpose flour
11. ¼ cup water
12. 1 tablespoon finely chopped fresh thyme
13. ½ teaspoon kosher salt
14. ¼ teaspoon ground black pepper

Instructions

1. Heat biscuits according to the recipe and reserve
2. In a large skillet, heat 2 teaspoons canola oil over medium-high heat. Add onion and celery; cook until browned, approximately 4 minutes, stirring frequently. Remove onion mixture from pan, and set aside. Add remaining 2 teaspoons canola oil to pan. Add turkey neck and giblets; cook, turning occasionally until browned, approximately 4 minutes. Add broth to pan, scraping to loosen browned bits.
3. In a medium saucepan, combine onion mixture, neck and giblet mixture, and bay leaves; bring to a simmer over medium heat. Reduce heat to medium-low; cook until neck and giblets are tender, approximately 45-60 minutes. Strain mixture, reserving 1 cup broth mixture in pan. Discard the vegetables and bay leaf. Finely chop giblets. Take a fork and scrape the meat from the turkey neck and chop.
4. Add reserved 1 cup drippings to broth mixture in pan.
5. Melt butter in a pan with a wooden spoon stir in the flour and continue stirring until lightly browned, Add flour mixture to pan, whisking until combined. Bring to a boil over medium-high heat, stirring

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constantly. Reduce heat to medium-low. Cook until thickened and bubbly, approximately 3 minutes, stirring constantly. Remove from heat. Stir in chopped giblets, thyme, salt, pepper

Plating instructions

Place the precooked halved biscuits on a plate spoon the gravy over the top and finish with your egg of choice.

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