

THE PERFECT GRAVY

RECIPE BY JORDAN ANDINO

PREP TIME: 20 MIN

COOK TIME: 3 HOURS DEPENDING ON YOUR TURKEY **SERVINGS:** 8–10

This gravy comes together quickly after hours of mingling with the flavors of the main. Turkey drippings, aromatics, and roasted root vegetables combine for a luscious stock, and then just enough cream creates a perfectly smooth finish.



INGREDIENTS

2 parsnips
2 large carrots
1 small butternut squash
1 onion
1 yam
2 celery stalks
6 peeled garlic cloves
¼ cup olive oil for drizzling
1 cup heavy cream
2 tsp Tabasco sauce
1 tbsp Worcestershire sauce
Salt and pepper

DIRECTIONS

1. Peel and chop the vegetables in large, consistent pieces measuring approximately 1- to 1½-inch in diameter.
2. Place oven rack on lowest rung. Preheat oven to 350°F.
3. Prep turkey to your liking.
4. Drizzle olive oil into the roasting pan and lay chopped vegetables on the base of the roasting pan where you'd normally place your turkey.
5. Season with salt and pepper.
6. Drizzle with olive oil.
7. Roast turkey until the temperature reads 165°F when checked at the thickest part of the thigh and breast meats.
8. Remove turkey from rack to a rimmed baking sheet to rest for 15 minutes before carving.
9. Place all vegetables and cooking liquid in a high-speed blender and blend until smooth.
10. Add heavy cream and blend again, adding boiling water until you have reached desired consistency.
11. Season with Worcestershire sauce, Tabasco sauce, salt, and pepper.

JORDAN'S MUST-HAVES:



CANGSHAN
Knives



VIKING
3-Ply Stainless Steel
Roaster with Rack &
Carving Bundle



VITAMIX
Ascent A2500
Blender