

You will need: the roasting pan, turkey neck, and vegetables from our Basics: Roasted Turkey; a flat spatula; a mesh strainer; a medium heatproof bowl; a medium saucepan; a whisk; a cup of white wine or sherry; 3/4 stick of butter; 1/3 cup flour; 2 1/2 cups chicken stock or broth; salt and pepper

Step
1

Pour off the excess fat from the roasting pan and discard it.

Step
2

Place the roasting pan **across two burners over medium heat**. Put the onion and celery from **inside the roasted turkey**, along with the **roasted turkey neck**, in the pan. **Scrape up any browned bits** from the bottom of the pan with a flat spatula.

Step
3

Add the wine or sherry while scraping the bottom of the pan, and simmer until reduced by half. **Pour the mixture through the strainer** into the bowl and **set aside**. Discard the solids from the strainer.

Step
4

Melt the butter in the saucepan over medium heat. When it **foams**, sprinkle the flour **evenly** over it.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Step
5



Whisk the flour and butter together and cook, stirring occasionally, until the mixture (known as a roux) **turns the color of peanut butter**, about seven minutes.

Step
6



While **whisking continuously**, slowly add the **chicken stock or broth and the reserved pan juices**. Bring the mixture to a simmer and cook, being sure to whisk at the edges of the pan, until the gravy **thickens slightly**. Add **salt and pepper** to taste.

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Illustrations by Bill Russell. Find this online at www.chow.com/stories/11935.