

Ginger Snap Gravy

Show: Dec. 5th

Ingredients: Serves 6

Bird Trimmings, neck and Giblets
1 Carrot, sliced thin
2 Celery Stalks, sliced thin
1 Yellow Onion, Sliced thin
2 Garlic cloves
2 Tbl Kosher Salt
2 tsp Pepper
2 qts Poultry Stock
1/4 # (+ or -) Crumbled Ginger Snap Cookies
2 Tbl Olive Oil
Drippings saved from roasting pan
2 Tbl (Optional Calvados)

Procedure:

In a large roasting pan or stockpot, heat olive oil with trimmings and giblets. Cook and stir until all parts have a dark brown caramelized color.

Add thinly sliced vegetables and garlic; add the Kosher and black pepper.

Continue the caramelizing process until the vegetables are soft. Add poultry stock and reserved drippings. Bring to a boil; reduce heat to a slightly rolling simmer continuing until volume is reduced by 20%.

Crumble cookies into stock slowly until the right consistency is reached (could be more or less than the † lb. and continue to boil while stirring with a whisk for about 10-minutes. Strain through a fine mesh strainer or chinois.

Serve hot on almost everything.

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