

Mushroom Giblet Gravy

Yield: 10 Servings

Prep Time: 5 Minutes

Cook Time: 5 Minutes

4 cups turkey or chicken stock

Giblets from 1 turkey

2 chicken bouillon cubes

2 tablespoons reserved stuffing mixture

3 tablespoons cornstarch

1/3 cup cold water

2 pints button mushrooms, sliced

3 tablespoons butter

1 hard boiled egg, sliced

Salt and freshly ground black pepper

Bring stock and giblets to a boil. Add bouillon and reserved stuffing mixture. Make a slurry by whisking together the cornstarch and water and add to the boiling stock; cook 2 to 3 minutes. Meanwhile, sauté mushrooms until browned in butter. Add mushrooms to gravy with egg and salt and pepper, to taste.

Comments:

From Paula Deen.