

## Gravy - Smith's Southern Gravy

2 turkey sausage patties, torn in pieces

4 T olive oil

1/4 C onion, chopped

1 celery stalk, chopped

1 clove garlic, minced

1/4 C flour

6 C homemade stock (recipe below) heated

1/4 C half and half (optional)

salt and pepper to taste

In a large, heavy pan, fry sausage until browned, about 5 min. Pour off some of the fat, add oil and vegetables and garlic. Saute'. Add flour: cook until flour turns brown. Add heated homemade stock slowly, and stir. Let simmer and thicken, then add half-and-half

**Homemade Stock:** In a stock pot, put turkey neck and giblets, 2 T bacon fat, 1 small chopped onion, 1 chopped celery stalk, 3 C low sod. chicken broth, 2 sprigs fresh thyme, 2 sprigs fresh chopped parsley, 1/2 t fresh ground pepper and 1 bay leaf. Simmer for 1-2 hrs, skim and strain; reserve for gravy.