

Turkey Mushroom Gravy

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Ingredients

5 table spoons olive oil
1 turkey wing
1 large onion, quartered
2 carrots, chopped
1 rib celery, chopped
1 head garlic, split
4 stems sage
4 sprigs thyme
6 parsley stems
1 1/2 tablespoons all-purpose flour
2 quarts chicken stock
2 pounds mixed mushrooms, sliced
salt
ground pepper
nutmeg
allspice
ground cloves
vermouth

Directions

Heat oven to 400 degrees F.

Sauté the mushrooms in butter.

Heat the olive oil in a large pot over medium-high heat.

Add the wing, onion, carrots, celery, garlic, and herbs, and cook for 15 minutes.

Place in the oven and roast for 45 minutes.

Remove from the oven and place over medium heat and cook for 45 minutes.

Remove the wing and discard.

Add the flour and let cook for about 1 minute.

Add the stock and mushrooms and simmer until it has reduced by about 1/4, about 15 minutes.

Strain the sauce and adjust the seasoning with vermouth and spices.