



Pacific Northwest Business Products The Cartridge Family

2450 Sixth Ave South, Ste 101
Seattle, WA 98134
Tel: 206-622-9630
Tel: 866-332-9630
Email: Info@thecartridgefamily.net
Web: www.TheCartridgeFamily.net

Print-Worthy Recipe of the Month

Thanksgiving Recipe: Gravy

Gravy is like a sheep in wolf's clothing. It's one of those things that seems so complicated to make but is really, actually, quite easy. There's no reason why you should ever buy premade gravy in a can (blech!) when you're already making a Turkey, or chicken for that matter. And there's no reason why it should take you longer than 20 minutes to make it from scratch. Thanks to my mother, Principal Pirtle and homemaker extraordinaire, I've learned the secret is in the roux. You can make any kind of yummy saucy thing with roux as your starter and gravy is a prime example. Here's a step-by-step, simple as h*ll way to make the best tasting, most delicious homemade gravy that will impress your guests every time.



- 1) Before putting your turkey in to roast, add a cup or two of water to the roasting pan
 - 2) Roast your turkey, basting as needed
 - 3) When your turkey comes out of the oven, reserve the turkey drippings.
 - 4) Put a saucepan on medium-low and melt 3 tablespoons butter.
 - 4) Add 3 tablespoons flour, a pinch of pepper and a little salt. Stir around until bubbly, about 2 minutes.
 - 5) Add reserved turkey drippings and stir on medium low until thickened - about 20 minutes. Whalla!
- Preheat the oven to 350. Mix the meat, tortilla chips, egg, chopped cilantro, onion, 1 clove minced garlic, 1 teaspoon chili powder, 1 teaspoon cumin and salt to taste in a bowl. Roll into 16 small meatballs.

Here are a few tips: If you're worried you won't have enough gravy for all those mashed potatoes, you can always add a little more water, a little chicken or veggie broth, or even a little milk to your sauce pan if you want it creamy. Just make sure you warm it and stir it enough to thicken and taste it to make sure it has enough seasoning: add salt, pepper, thyme, rosemary, whatever.

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