



Extreme Pan Gravy

makes about 4 cups

- 8 yellow onions, peeled and quartered
- 18 shallots peeled and halved
- 3 heads garlic, separated into cloves and peeled
- 1-2 cups homemade turkey stock, chicken is also fine
- 1/4 cup dry sherry, or to taste
- 10 fresh sage leaves, finely minced
- 1/4-1/2 cup light or heavy cream, optional
- freshly ground black pepper

Mix together the onions, shallots and garlic and spread them on the bottom of your roasting pan. Place turkey on top and roast according to your recipe.

When turkey is done, remove pan from oven and place turkey, lightly covered with foil, on a platter or cutting board to rest. Using a slotted spoon, remove cooked vegetables and puree in batches in food processor, adding stock as needed to move the puree.

Place puree in heavy-bottomed saucepan over medium-low heat and thin with additional warm stock to desired consistency. Stir in sherry, sage and cream, if using. Season to taste with freshly ground black pepper and sea salt, as needed.