

## Plum Gravy



### Ingredients:

Pan juice from roast turkey  
3 1/2 cups turkey giblet stock  
1/2 cup dry red wine  
1/4 cup Jackie's Jam Santa Rosa Plum  
1/3 cup all purpose flour  
salt & pepper to taste

### Instructions:

Transfer pan juices to a 2qt glass measure, skim fat, reserving 3 tablespoons (for use later). Add enough turkey stock to pan juices to total 4 1/2 cups.

Deglaze turkey pan over medium high heat with 1/2 cups red wine. Gently scrape up the brown bits while stirring until wine is reduced by half (about 5 minutes).

Add stock mixture and jam and boil, stirring until jam is fully melted.

Pair through a fine mesh sieve into the glass measure.

Create a roux by whisking together the 3 tablespoons reserved fat and flour in a large heavy sauce pan (it should be thick like peanut butter). Cook the roux over medium low heat, stirring, about 3 minutes.

Pour a fast stream of the hot stock mixture, whisking constantly to prevent lumps.

Simmer, whisking occasionally until thickened (about 5 minutes).

Salt and pepper to taste.

*Recipe provided by Chef Andrea*

*Jackie's Jams*