



Feast Day Gravy Prepared in Advance

The Secret is in the Bones

Good gravy is the heart of a feast. It brings everyone together. My secret is to start with the bones. I roast turkey pieces with vegetables first. This makes the flavor deep and rich.

It takes time, but it is worth it. The smell fills your whole house. It tells everyone a special meal is coming. That feeling matters. It turns eating into a celebration.

A Story from My Kitchen

I once forgot the roasting pan in the oven. I got talking with my

neighbor. An hour later, my kitchen was very smoky! The vegetables were almost black.

But you know what? That dark roast made the best gravy ever. It taught me a lesson. A little extra color adds so much flavor. I still laugh at that mistake.

Why We Do This Ahead

Making gravy on feast day is stressful. The turkey is done. Everyone is hungry. You are tired. Doing it days before changes everything.

You can enjoy your family. You can sip your tea. The hard work is done. This matters because peace is the best seasoning. What dish do you like to make ahead to feel calm?

The Magic of Patience

After simmering, you must let the stock rest. You put it in the fridge. The fat rises and turns solid. Then you skim it off.

This fat is gold. You cook flour in it to start your gravy. *Fun fact: This mix of fat and flour is called a "roux."* It thickens the gravy and makes it silky. Doesn't that smell amazing when it cooks?

Your Gravy, Your Way

The recipe is your guide. But you are the cook. Taste it at the end. Does it need more pepper? A pinch more salt? You decide.

This gravy freezes beautifully. Make a big batch. You will thank yourself later. What is your favorite food to pour this gravy over? Mine is mashed potatoes, of course!

Ingredients:

Ingredient	Amount	Notes
reserved turkey giblets		From the turkey
reserved turkey neck		From the turkey
turkey drumsticks, thighs, or wings	6 pieces	
carrots, chopped coarse	2	
ribs celery, chopped coarse	2	
onions, chopped coarse	2	
garlic	1 head, halved	
Vegetable oil spray		For roasting
low-sodium chicken broth	10 cups	
dry white wine	2 cups	
fresh thyme	12 sprigs	
all-purpose flour	½ cup	
Salt and pepper	to taste	



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Instructions

Step 1: Heat your oven to 450 degrees. Put all the turkey parts and chopped veggies in a big pan. Give them a good spray with oil and toss them with your hands. Roast until everything is a deep, beautiful brown. This takes about an hour. Stir it once or twice. (A dark roast means more flavor for your gravy!)

See also Festive Cheddar Sausage Stuffed Mushrooms

Step 2: Now, move everything from the pan into a big pot. Add the broth, wine, and thyme. Bring it all to a lively boil. Then, let it simmer gently for an hour and a half. The liquid will reduce by half. Your kitchen will smell like a holiday dream.

Step 3: Pour everything through a strainer into a container. Press on the solids to get all the good juice out. Let the stock cool, then put it in the fridge. Wait until the fat rises and turns solid on top. This takes at least two hours. **Why do we skim the fat first? Share below!**

Step 4: Skim off that solid fat and save it. You need half a cup. Heat the fat in your pot. Whisk in the flour and cook it. It will turn a lovely golden color, like honey. (Whisk constantly so it doesn't burn!) This is the magic base for your gravy.

Step 5: Slowly whisk your cold stock into the flour mixture. Bring it to a boil, then simmer for ten minutes. It will thicken up nicely. Finally, season with salt and pepper. Taste it with a clean spoon. I still laugh at how good it tastes even before the big day.

Creative Twists

This gravy is wonderful as-is. But sometimes, a little change is fun. Here are three ideas for you. Add a splash of apple cider at the very end. It gives a sweet, autumn note. Stir in a spoonful of whole-grain mustard for a gentle tang. Or, use a sprig of fresh rosemary with the thyme. Doesn't that smell amazing? **Which one would you try first?**

Comment below!

Serving & Pairing Ideas

This gravy loves a crowd. Pour it over roast turkey and fluffy mashed potatoes. I like to put it in a warm gravy boat for the table. For a cozy touch, add a pat of butter on top just before serving. A crisp, dry white wine pairs nicely with the meal. For the kids, sparkling apple cider in a fancy glass feels special. It's all about making memories around the food. **Which would you choose tonight?**

See also [Velvet Evergreen Christmas Soup](#)



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Make It Ahead, Enjoy It Later

This gravy is a gift to your future self. Let it cool completely after cooking. Then pour it into containers. It keeps in the fridge for three days. It freezes beautifully for two months. I use old yogurt tubs for freezing.

To reheat, just warm it in a saucepan. Stir it often until it bubbles. Add a splash of broth if it gets too thick. Batch cooking this saves your holiday morning. You get to relax with your family instead.

I once tried to make gravy at the last minute. It was pure chaos! Now I make it days ahead. My kitchen stays calm and happy. **Have you ever tried storing gravy this way? Share below!**

Three Little Gravy Hiccups and How to Fix Them

First, your gravy might be too thin. The fix is simple. Mix a tablespoon of flour with cold broth. Whisk this slurry into your simmering gravy. It will thicken up nicely in minutes.

Second, the flavor might taste a bit flat. This often means it needs more salt. Add a little at a time and taste. A pinch of pepper can wake it up, too. Good seasoning makes all the flavors sing together.

Third, you might see lumps in your gravy. I remember when this happened to me! Just pour it through a fine strainer. The lumps will be left behind. Smooth gravy makes everyone at the table smile. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use a gluten-free flour blend instead of all-purpose flour. It works just the same.

Q: How far ahead can I make it? A: You can make it up to three days before. Or freeze it for two months. It's a wonderful time-saver.

Q: What if I don't have white wine? A: Use more chicken broth instead. The flavor will still be rich and delicious.

Q: Can I make a smaller batch? A: Of course. Just cut all the ingredients in half. Use a smaller pot for cooking.

See also Cinnamon Raspberry Swirl Holiday Cookies

Q: Any optional tips? A: A *fun fact*: roasting the bones first is the secret. It gives the gravy a deep, cozy flavor. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings joy to your table. Making food ahead is an act of love. It gives you more time for stories and laughter. That is the best part of any feast day.

I would love to hear about your cooking adventures. Tell me how it turned out for your family. **Have you tried this recipe?** Your stories always make my day brighter.

Happy cooking!
—Elowen Thorn.



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Feast Day Gravy Prepared in Advance | 12

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Feast Day Gravy Prepared in Advance

Author: Elowen Thorn



Cooking Method: [Roasting](#) [Stovetop](#)



Feast Day Gravy Prepared in Advance | 15

Cuisine: [American](#)



Feast Day Gravy Prepared in Advance | 16

Courses: [Side](#)



Feast Day Gravy Prepared in Advance | 17

Difficulty: **Beginner**



Feast Day Gravy Prepared in Advance | 18

Prep time: **30 minutes**



Feast Day Gravy Prepared in Advance | 19

Cook time: **3 minutes**



Feast Day Gravy Prepared in Advance | 20

Rest time: **2 minutes**



Feast Day Gravy Prepared in Advance | 21

Total time: **5 minutes**



Feast Day Gravy Prepared in Advance | 22

Servings: **16 servings**



Feast Day Gravy Prepared in Advance | 23

Calories: **80 kcal**



Best Season: **Summer**

Description

Make your holiday meal stress-free with this rich, make-ahead gravy.

Roasted turkey parts and vegetables create a deeply flavorful stock, finished into a silky, perfect gravy.

Ingredients

- ☐ reserved turkey giblets
- ☐ reserved turkey neck
- ☐ 6 turkey drumsticks, thighs, or wings
- ☐ 2 carrots, chopped coarse
- ☐ 2 ribs celery, chopped coarse
- ☐ 2 onions, chopped coarse
- ☐ 1 head garlic, halved
- ☐ Vegetable oil spray
- ☐ 10 cups low-sodium chicken broth
- ☐ 2 cups dry white wine
- ☐ 12 sprigs fresh thyme
- ☐ ½ cup all-purpose flour
- ☐ Salt and pepper (to taste)

Instructions

1. Adjust oven rack to middle position and heat oven to 450 degrees. Place giblets, neck, drumsticks, carrots, celery, onions, and garlic in roasting pan, spray with vegetable oil, and toss well. Roast, stirring occasionally, until well browned, 1 to 1 1/2 hours.
2. Transfer contents of roasting pan to Dutch oven. Add broth, wine, and thyme and bring to boil over high heat. Reduce heat to low and simmer until reduced by half, about 1 1/2 hours. Pour through fine-mesh strainer into large container (discard solids), cover stock with plastic wrap, and refrigerate until fat congeals, at least 2 hours.
3. Using soup spoon, skim fat and reserve. Heat 1/2 cup fat in Dutch

oven over medium-high heat until bubbling. Whisk in flour and cook, whisking constantly, until honey colored, about 2 minutes. Gradually whisk in stock, bring to boil, reduce heat to medium-low, and simmer until slightly thickened, about 10 minutes. Season with salt and pepper. (Gravy can be refrigerated for up to 3 days or frozen for up to 2 months.) Reheat gravy in saucepan over medium heat until bubbling.

Notes

If you don't have 1/2 cup of reserved turkey fat, supplement with butter or vegetable oil. For a smoother gravy, you can blend it with an immersion blender after simmering.

Keywords: Gravy, Thanksgiving, Turkey, Make-Ahead, Holiday