

# Porter Thanksgiving



Time In: \_\_\_\_\_

Time Out: \_\_\_\_\_

On Buffet: \_\_\_\_\_

## Thanksgiving Gravy

### INGREDIENTS

- Mince meat from cooked Turkey Neck.....
- 4 to 6 Cups Turkey Broth, fat removed.....
- 3 to 4.5 Cups Milk.....
- 7 tablespoons of Corn Starch.....
- Kitchen Bouquet.....
- Salt.....
- Black Pepper.....

### PREPARATION (Wednesday evening)

- Remove Turkey Neck from bird, cover Neck in pan with water and add ½ stick of Butter, bring to boil then simmer until tender.
- Let cool and peel off Turkey meat in strips and chop into small pieces.

### PREPARATION (Thursday 30 minutes before serving)

- Bring to boil Turkey meat in 4 to 6 cups of Turkey broth and 3 to 4.5 cups of Milk respectively, (i.e. 4 cups Broth and 3 cups Milk or 6 cups Broth and 4.5 cups milk, depending on how much broth your Turkey made).
- Make paste of milk and corn starch.
- Add to Broth and cook until it thickens.
- Thin with Milk.
- Add Kitchen Bouquet for desired color.
- Salt and Pepper to taste.

Pour into bowl with ladle to serve. Serves 30.