

Giblet Gravy

Without the Giblet

What Nana calls Giblet gravy, doesn't really have giblets, but it resembles the namesake in everything else. It calls for Nana's raw dressing which requires an elaborate process of having leftover cornbread and dinner rolls, cooking and deboning chicken, and browning breakfast sausage. Her dressing is absolutely a treasure in our family, but you may not have the time or skill to do all of these steps. If not, you can skip the dressing, but you may need to add more poultry seasoning.

Ingredients

4 cups reserved chicken broth
1 cup of uncooked dressing, optional*
4 sliced boiled eggs
¼ cup water
2 tablespoon cornstarch
salt and pepper to taste



Instructions

- ❖ Add 4 cups reserved chicken broth to a pot, then add uncooked dressing and boiled eggs. Bring to a boil.
- ❖ Make a mixture with water and cornstarch, then add to boiling broth. Cook until thickened.
- ❖ Eat over prepared dressing or just turkey.

**If you don't use uncooked dressing, you may need more seasoning.
Start with 1 teaspoon poultry seasoning.*



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8