



Getting Lighter With Your Gravy

Ingredients:

- 1/2 cup finely chopped onion
- 1/2 cup finely chopped mushrooms
- 1/4 cup finely chopped celery
- 2 tbsp fresh parsley
- 2 cups turkey stock with fat skimmed off the top
- 2 tbsp cornstarch
- Salt and pepper to taste

Directions:

In a saucepan, begin heating the onion, mushrooms, and parsley with about 1/2 cup of the turkey stock until tender. In a separate bowl, combine cornstarch, pepper, and 1/2 cup of the broth, being sure to stir until completely dissolved.

Add this mixture to the broth in the saucepan and blend until well mixed. Finally add the remaining turkey stock and then bring to a boil for 2 minutes, stirring throughout until it's thickened.