**TURKEY GRAVEY :** GEORGE TROENDLE

BOIL TURKEY NECK AND GIBBLETS

1 ONION MINCED

3 BUNCHES OF SHALLOTS

3 CELERY RIBS CHOPPED

1 GARLIC CLOVE MINCED

3 TBLS PARSELY CHOPPED

3 CHICKEN BOUILLION CUBES

STEAM DOWN WITH GIBLETS

THICKEN WITH ROUX

ROUX:

½ CUP CORN OIL, IN IRON SKILLET HEATED TIL CRACKLING HOT

ADD 1 CUP FLOUR, AND STIR OVER MEDIUM HEAT TIL FLOUR TURNS DARK BROWN