



Apple Cider Gravy

Servings: 10 servings

Cooking time: 30min

INGREDIENTS:

- ½ cup of butter
- ¼ cup of flour
- 3 cups of turkey stock (or chicken stock/broth)
- 1 cup of apple cider
- 3 teaspoons of fresh sage (chopped)
- Salt and pepper to taste

TOOLS:

- [Induction 21 Steel Sauce Pan with Lid \(2 Qt.\)](#)





Apple Cider Gravy

1. Melt butter over medium high heat in 2 quart sauce pan.
2. Whisk flour into the melted butter and cook, stirring frequently, until golden, (about 3-5 minutes.)
3. Gradually pour in turkey drippings (or broth as a substitute, however it is much tastier with the actual drippings) in a steady stream, while whisking constantly.
4. Add in the apple cider. Bring to a boil for 1 minute and then reduce to a simmer. Cook until reduced to 3 cups (about 30 minutes.)
5. Stir in sage and season with salt and pepper.
6. Serve immediately or store in fridge and reheat in sauce pan over low heat.

Happy Holidays!