



Just Launched: Our NEW Subscription Box. [JOIN NOW »](#)

# Make-Ahead Gravy

October 13, 2023

## Recipe information

---

**TOTAL TIME** 1 ½ hours

**YIELD** 8 servings

## Ingredients

---

- 1 Tbsp. vegetable oil
- 1 lb. chicken wings
- 1 large onion, unpeeled, coarsely chopped
- 1 large carrot, peeled, coarsely chopped
- 1 celery stalk, coarsely chopped
- A small handful of rosemary, thyme, and/or bay leaves
- 1 cup dry white wine
- 6 cups (or more) [Thanksgiving Stock](#) or low-sodium chicken broth

**3 Tbsp. unsalted butter**

**¼ cup Wondra or all-purpose flour**

**½ tsp. Worcestershire sauce**

**Kosher salt, freshly ground pepper**

## Preparation

---

### Step 1

Heat **1 Tbsp. vegetable oil** in a large saucepan over medium-high. Cook **1 lb. chicken wings**, turning occasionally, until golden brown, 10–12 minutes. Add **1 large onion, unpeeled, coarsely chopped, 1 large carrot, peeled, coarsely chopped, and 1 celery stalk, coarsely chopped**, and cook, stirring and turning wings often, until everything in pan is deeply browned, 14–16 minutes. Add a **small handful of rosemary, thyme, and/or bay leaves** and cook, stirring, until fragrant, about 1 minute. Pour in **1 cup dry white wine** and use a wooden spoon to scrape up any browned bits stuck to the bottom of pan. Bring to a boil and cook until wine is reduced by half, about 5 minutes. Add **6 cups Thanksgiving Stock or low-sodium chicken broth** and return to a boil. Reduce heat and simmer, stirring occasionally, until liquid is reduced by a third, 35–40 minutes.

### Step 2

Strain fortified stock through a fine-mesh sieve into a heatproof bowl. (You should have about 4 cups. If you don't, add enough stock or water to get you there.) Discard solids. Keep fortified stock warm while you make your roux.

### Step 3

Heat **3 Tbsp. unsalted butter** in a medium saucepan over medium. Whisk in **¼ cup Wondra or all-purpose flour** and cook, whisking constantly, until roux is golden brown and looks smooth and shiny, about 4 minutes.

## Step 4

Whisking constantly, ladle fortified stock into roux, pouring in gradually and making sure to incorporate after each addition before adding more. Simmer, whisking often, until gravy is thickened and reduced to about 3 cups (it should coat a spoon), 8–10 minutes. Stir in  $\frac{1}{2}$  tsp. **Worcestershire sauce**, taste, and season with **kosher salt** and **freshly ground pepper**.

**Do Ahead:** Gravy can be made 5 days ahead. Let cool; cover and chill. Reheat over low before serving.

**Editor's note:** *This Make-Ahead Gravy recipe was first printed in our November 2017 issue. Head this way for more of our [best Thanksgiving recipes](#) →*

---

Explore Bon Appétit

Sauce

Gravy

Chicken Wing

Chicken

Poultry

Fall

Easy

Side

Thanksgiving

---

How would you rate Make-Ahead Gravy?



SUBMIT RATING

---

## Leave a Review

Tell us what you think

---

Reviews (27)

[BACK TO TOP](#) ^

My family now calls this THE GRAVY. I've been told we will never have TG without it. Yes it takes some time but it's not difficult. You can do a few other tasks while you are reducing it. It's really so delicious and glorious. I didn't change a single thing.

**LORI R · RALEIGH NC · 11/19/2024**

---

I have never made gravy from scratch. Although this recipe took around an hour to make, the result was worth every minute!!!! This gravy was a hit at my Thanksgiving dinner. The flavor is unbelievable. Next time I will double the recipe. Highly recommend this gravy recipe.

**ANONYMOUS · REDDING, CA · 11/30/2023**

---

delicious --I made no changes--everyone loved it

**SHOLZI · FORT WORTH, TEXAS · 11/24/2023**

---

Admittely I always buy my gravy from the Williams Sonoma mix and it's so good. But this year, I forgot and realized it as I started cooking the day of! So I found this recipe that I had pulled from the magazine years a go and gave it a while. I used the turkey neck instead of wings, regular chicken broth instead of turkey broth and WOW! I may not go back, sorry Williams Sonoma! Highly recommend. Super easy to make and very good!

**VITA HERMAN · GLEN RIDGE, NJ · 11/24/2023**

---

I love this recipe. I have been using it for years now and the flavor is so delicious.

**SHERRY R · ATLANTA, GA · 11/22/2023**

---

Echoing Mr Spachcock, I made the turkey stock from the backbone and wings of the turkey the gravy was for and went straight to step 3 and added the herbs in there.

**ANONYMOUS · CO · 11/24/2022**

---

Is it really necessary to do this fortifying process with the 'Thanksgiving Stock'? That stock is already quite fortified and concentrated. Seems like you could just do one or the other of making

the real stock, or fortifying a store bought stock.

ALFRED SPATCHCOCK • NC • 11/3/2022

SHOW MORE NOTES

