



Amazing Gravy

Ingredients:

- 4 tbsp. Margarine (I Can't Believe It's Not Butter, etc.)
- 1 c. turkey pan drippings
- 2 c. low-sodium beef broth
- 2 tsp. Worcestershire sauce
- 1 tsp. garlic powder
- Salt to taste
- Ground black pepper to taste
- ½ tsp. corn starch

Directions:

1. In a medium skillet over medium heat, melt margarine. Slowly add pan dripping and broth, whisking until smooth. Bring to a boil, then add Worcestershire and garlic powder and season with salt and pepper.
2. Reduce heat and let simmer for 10 minutes.
3. Add corn starch and whisk to combine.
4. Let simmer for another 5-10 minutes until it starts to thicken.
5. Gravy will thicken more as it cools.
6. Enjoy over your turkey or cauliflower mash!

Servings:

Makes 6 servings of gravy, each serving includes your daily Healthy Fat serving of two teaspoons.

Recipe courtesy of Delish.com

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