

Riesling Turkey Gravy

Turkey or chicken stock
2 garlic cloves, thinly sliced
2 shallots, finely chopped
3 tablespoons Riesling Wine Flour
2 tablespoons fresh lemon juice
1/2 cup sour cream
Kosher salt and freshly ground black
pepper

Scrape the juices and browned bits from the roasting pan into a large glass measuring cup. Spoon off the fat, reserving 2 tablespoons. If necessary, add enough stock to the juices to measure 1 2/3 cups.

Heat the reserved 2 tablespoons fat in a heavy, large saucepan over medium-high heat. Add the garlic, and shallots, and saute for 2 minutes. Add the flour and whisk until golden browned, about 6 minutes. Add the degreased pan juices, and the 2 cups stock. Bring to a boil, whisking until smooth. Reduce the heat and simmer until the gravy is reduced to the desired consistency, about 4 minutes. Whisk in the lemon juice, and the sour cream. Season the gravy with salt and pepper, to taste. Pour the gravy into a serving bowl. Carve the turkey and arrange it on a serving platter. Serve the turkey with the gravy.

This recipe is best for a 14-16 pounds turkey.