

Heritage Recipes

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Old-Fashioned Giblet Gravy

From Sonja

When I was growing up, I did not know that there was any other kind of gravy to serve with cornbread dressing. (We never stuffed a turkey. We were all such avid fans of dressing no turkey would have been big enough to hold all the dressing we gobbled down.) Dressing was always cooked in a separate pan from the star of the holiday banquet -- the turkey or roast hen. Giblet gravy was always there to top our dressing and moisten it.

Old-Fashioned Giblet Gravy

Giblets (liver, gizzard, heart), neck, and wing tips
3 hard-boiled eggs, shelled, sliced thin
3/4 cup cooked cornbread dressing
cold water to cover giblets (or chicken stock to cover, if a richer gravy is desired)
1 teaspoon salt, divided
1 quart sweet milk
Fresh ground black pepper

Add 1/2 teaspoon salt to water or stock. Bring giblets quickly to boil. Cook until giblets are tender. Drain and reserve stock. Discard neck and wing tips. Coarsely chop up giblets and return them to the stock in a large saucepan. Bring to boil again. Stir in 3/4 cup cornbread stuffing and the hard-boiled egg slices. Add milk, a few grindings of black pepper, and the reserved 1/2 teaspoon salt. Turn gravy into covered container and refrigerate until ready to reheat for use later in day, or pour into a large gravy bowl for immediate serving while still hot.

This is a very thin giblet gravy, about the same consistency as the chicken stock and milk with which it is made. When serving, my family usually stirred up the gravy to get the cornbread stuffing thickener and other goodies from the bottom of the bowl before ladling a portion over their serving of cornbread dressing.

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