

Rockhouse Southern Kitsch

Owner: Jabril Riddick

Recipe: Roasted Pepper Turkey Gravy

Ingredients

8 tablespoons butter
¼ cup flour
1 smoked turkey leg (each)
¼ cup diced onion
2 sage leaves (each)
4 sprigs fresh thyme
¼ cup roasted peppers, chopped
1 tablespoon garlic powder
1 teaspoon onion powder
1 teaspoon garlic powder
½ teaspoon white pepper
2 teaspoons salt

Instructions

1. In a pot add the Water, Smoked Turkey, onion, sage leaves and thyme and bring to a boil.
2. Once the pot is boiling turn the flame down to medium and let cook until the turkey is falling off the bone creating a turkey stock.
3. In another pot on medium high heat melt the butter.
4. Once butter is melted, add the flour to create a roux.
5. Cook the roux on medium heat until the roux reaches a light caramel color.
6. Once the roux color is reached, add the peppers and let them cook in the roux for about 30 to 45 seconds.
7. Remove the turkey from the turkey stock and chop into pieces and set aside. Strain the stock to get rid of the onion, sage and thyme.
8. Add the turkey stock to the roux and use a whisk to mix so that there are no lumps.
9. Add the onion powder, garlic powder, white pepper and salt. Bring the sauce to a boil.
10. Once the sauce reaches a boil, turn the sauce to medium low and allow sauce to cook until it has reduced by 1 quarter.
11. Once done add the chopped turkey meat and cook for an additional 2 minutes.
12. Once done, taste the sauce and add salt if needed.