

Chipotle Gravy

adopted from Rachel Ray

3 Tbs Butter

½ medium onion, chopped

2 heaping Tbs of flour (I use finer flour “Wondra” from Gold Medal)

1-2 chipotles in adobo, finely chopped with 2 spoonfuls of the adobo sauce

4-5 cups of your cooked turkey stock or canned chicken stock (or combo)

Melt butter over medium heat, add onions and allow cooking until translucent (5 mins). Add the flour and whisk 1 minute to allow flour to cook. Add in the chipotles and the adobo sauce, then gradually whisk in the stock. Gravy should mix and thicken as you stir. If you like it thicker, you can let it simmer and evaporate some juice.

If you do not like spicy, but like a bite – try just one chipotle. We freeze the remaining chipotles in adobe in a freezer Ziploc bag and use them in other recipes, like chicken burritos.

I have to make double this amount to satisfy my crowd and to have some saved for leftovers!