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Schiltz Goose Farms: America's Leading Producer of Geese and Fine Geese Products!

Pan Gravy

From Ladies' Home Journal - December 1990 Issue

Ingredients (Serves 10)
2 Goose gizzards, coarsely chopped
2 ½ cups chicken broth
3 tablespoons flour
¾ cup red wine
Salt and freshly ground pepper

Pan Gravy:

Bring gizzards and broth to boil in a small saucepan. Reduce heat and simmer 15 minutes, then strain broth.

Pour off all but 2 tablespoons drippings from roasting pan. Stir flour into pan and cook, stirring, over medium heat for 1 minute.

Add broth and wine. Bring to boil and cook, stirring and scraping up browned bits, 3 minutes more. Season to taste. Makes 3 cups.

Notes:

