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

# Port Gravy

From Women's Day - Best Ideas For Christmas - December 1998 Issue

Ingredients (Serves 6)
2 teaspoons vegetable oil
Giblets and neck from goose
½ cup chopped onions
¼ cup chopped celery
½ cup chopped carrots
1 teaspoon salt
½ teaspoon ground pepper
5 dried whole bay leaves
½ teaspoon dried thyme
2 tablespoons all-purpose flour
2 cups port wine

To prepare gravy:

In large saucepan, over medium-high heat, heat oil.

Add giblets and neck; cook 3 to 4 minutes, or until brown. Add onions, celery, carrot, salt, pepper, bay leaves, and thyme; cook 3-4 minutes, stirring occasionally.

Add flour; stir to combine. Cook 5 minutes. Add wine; bring to boil and cook, stirring occasionally, 5 to 6 minutes.

Add 2 cups water; bring to boil. Reduce heat to medium and simmer 1 hour.

Strain before serving.

Suggested serving with [Roast Goose and Wild Pecan Rice Dressing](#).

Notes:

Additional Recipes: [www.gooseproducts.com](http://www.gooseproducts.com)