

KQ 26

Homemade Thanksgiving gravy recipe & how to make cranberry sauce MAGIC!

✨🐔 **Kitchen Quickie 26**

1

00:00:00,000 --> 00:00:04,880

Gobble Gobble FOOD FAQ-ers. It is kitchen quickie time! Thanksgiving

2

00:00:04,880 --> 00:00:09,440

Side edition

3

00:00:09,440 --> 00:00:13,920

So I want to say it's odds and ends edition like all the stuff we didn't cover like gravy

4

00:00:13,920 --> 00:00:16,280

That's a good one... cranberry sauce

5

00:00:16,280 --> 00:00:21,680

That's a good one. I like gravy. Yeah me too, and they're easy. Oh, I'm gonna tell you about my gravy

6

00:00:21,680 --> 00:00:26,720

Yeah, we did it. So this is how I make a gravy. That's really easy money. Yeah, all right

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00:00:26,880 --> 00:00:31,680

So you need a little bit of fat to start the gravy off in a pan so you've you've made your turkey

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00:00:31,680 --> 00:00:33,720

Now we're gonna make a gravy to go with it

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00:00:33,720 --> 00:00:36,960

So you need a little bit of fat what I do is Thanksgiving

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00:00:36,960 --> 00:00:41,320

So you're gonna get like a big hunk of butter like about a half a stick of butter and you're gonna go ahead and put it on a pan

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00:00:41,320 --> 00:00:43,320

You're gonna let it start melting

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00:00:43,320 --> 00:00:49,000

I mean, you know screw it. You can just go for the whole stick also and then you want to get about two tablespoons of flour

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00:00:49,000 --> 00:00:55,560

And go ahead and put those tablespoons of flour in there and start using a whisk and we are making a roux

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00:00:55,560 --> 00:00:59,440

You want to get it like just basically where you're cooking the flour

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00:00:59,440 --> 00:01:03,000

So I like to get it like a little bit of like a tannish color

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00:01:03,000 --> 00:01:09,320

So not too dark and as you're doing that I like to go ahead and put a splash of white wine

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00:01:09,320 --> 00:01:14,120

So you keep whisking this entire time so I put the splash of white wine into that room

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00:01:14,120 --> 00:01:17,080

It's still gonna be a little bit of a thick ball of clay

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00:01:17,080 --> 00:01:25,120

Then what you do is you take all the turkey trippings so all the juice that came out and you're probably gonna add about two cups

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00:01:25,360 --> 00:01:29,080

But you're gonna add it slowly and that's the key to a smooth gravy

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00:01:29,080 --> 00:01:35,520

So you're gonna just keep using your whisk keep whisking adding a little bit of the turkey trippings

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00:01:35,520 --> 00:01:39,440

Keep whisking a little more turkey trippings keep whisking and then keep going

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00:01:39,440 --> 00:01:43,840

I would honestly say about two cups of drippings if your turkey didn't produce two cups of drippings

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00:01:43,840 --> 00:01:49,160

That's fine. You use a little bit of the chicken stock that you may have used earlier for your stuffing

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00:01:49,160 --> 00:01:51,680

I'm actually potatoes or things like that when it is done

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00:01:51,680 --> 00:01:53,200

You're gonna go ahead and take it off the heat

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00:01:53,200 --> 00:01:56,320

It's gonna continue thickening. So if it looks a little bit a little runny

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00:01:56,320 --> 00:01:58,320

It's fine. It's gonna continue thickening

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00:01:58,320 --> 00:02:03,700

Then go ahead and taste it for salt and pepper or anything like that just remember

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00:02:03,700 --> 00:02:12,540

All of that butter all that salt pepper time stage that you went ahead and flavor your turkey with is in those drippings

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00:02:12,540 --> 00:02:17,360

So taste it. I've made the mistake. No numerous times. I haven't really salty

32

00:02:17,360 --> 00:02:19,360

gravy

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00:02:19,360 --> 00:02:20,880

Because I seasoned it

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00:02:20,880 --> 00:02:28,280

So definitely definitely tasted and that's it, buddy. It is a simplest easiest thing to do and go delicious on your turkey

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00:02:28,280 --> 00:02:33,960

Yes, and it's honestly it's it saves the turkey because it gives it a little moisture

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00:02:33,960 --> 00:02:39,160

And remember that it's both the taste like something because gravy is horribly bland

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00:02:39,160 --> 00:02:43,800

I mean I gravy turkey is horribly bland and if you don't have drippings you can just straight up use

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00:02:43,800 --> 00:02:47,520

Chicken stock right Keeter? Whatever you're cooking with absolutely

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00:02:47,520 --> 00:02:54,600

And use chicken stock beef broth things like that whatever you use to cook with you can go ahead and use for this

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00:02:54,600 --> 00:02:58,680

Absolutely, okay, I like your your gravy daddy

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00:02:58,680 --> 00:03:04,120

And I I think it's important so please don't skip this step make it and it'll change your turkey's life

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00:03:04,120 --> 00:03:09,660

All right, so I'm gonna talk about what do we call this cranberry sauce? Which I like cranberry sauce from the jar

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00:03:09,660 --> 00:03:15,080

I think it's good. I do too, but I don't like the jelly. I like the sauce. Oh, no

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00:03:15,080 --> 00:03:19,460

I like the jelly. I want a slice of it. I want to cut it and it looks like fish food up for some reason

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00:03:19,460 --> 00:03:21,460

I don't know why I think that because it doesn't

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00:03:21,460 --> 00:03:24,680

It looks like something of fish would eat those

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00:03:24,680 --> 00:03:33,920

It looks like a disc of jelly. It's gelatinous. I get I don't know whatever I make it right with real cranberry

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00:03:33,920 --> 00:03:39,240

Sometimes even feeling super crafty. I did this during the I was gonna say the hurricane

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00:03:39,240 --> 00:03:44,320

During the pandemic because I don't know I really got into like making things from scratch during the pandemic

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00:03:44,880 --> 00:03:47,760

And here it is cranberry guava sauce

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00:03:47,760 --> 00:03:49,760

It's so good

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00:03:49,760 --> 00:03:54,900

So very good. So here's a recipe right this down three quarters of a cup of brown sugar

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00:03:54,900 --> 00:04:01,480

I have a cup of OJ half a cup of water 12 ounces of fresh cranberries a pinch of salt a stick of cinnamon

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00:04:01,480 --> 00:04:05,400

About a three inch size peel of lemon

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00:04:05,400 --> 00:04:09,560

Six ounces of guava paste and one teaspoon of lemon juice

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00:04:10,120 --> 00:04:13,800

So if you don't have guava paste, maybe you can use a jam or a jelly

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00:04:13,800 --> 00:04:19,080

It's fine. It'll still be sweet and yummy and you can replace it for whatever flavor you want

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00:04:19,080 --> 00:04:21,320

So the first thing you're gonna do is you're gonna combine the

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00:04:21,320 --> 00:04:29,300

Sugar the OJ the water over medium heat you're gonna add the cranberries to salt the spices the paste the lemon juice

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00:04:29,300 --> 00:04:34,040

All the things you're gonna bring it to a simmer stirring you're frequently you're gonna cook it for 10 minutes

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00:04:34,040 --> 00:04:38,620

And then you're gonna let it cool for 30 minutes and it is so good

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00:04:38,840 --> 00:04:45,780

Because cranberries is another thing that tastes like shit. Yeah, we've ever been into a cranberry before horrendous fucking horrible

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00:04:45,780 --> 00:04:48,760

Like who sat there and thought to themselves

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00:04:48,760 --> 00:04:53,600

And you know it's fine like cranberry juices like one of the reduces things like that now mind you though

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00:04:53,600 --> 00:04:56,400

It's cranberry cocktail. It's not cranberry juice

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00:04:56,400 --> 00:05:01,380

But who likes sat there and like looked at this like fucking nasty ass berry

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00:05:01,380 --> 00:05:03,840

I think you know what I'm gonna cultivate this yes

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00:05:03,840 --> 00:05:07,040

And it's gonna be really difficult to cultivate because I'm gonna have to flood a field

69

00:05:07,680 --> 00:05:10,480

You know it's an awful to the top so I can get them oh

70

00:05:10,480 --> 00:05:13,280

God

71

00:05:13,280 --> 00:05:18,440

I'm gonna have to completely

72

00:05:18,440 --> 00:05:21,640

Change the flavor of it

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00:05:21,640 --> 00:05:30,380

The ancestors were chicken hardcore motherfuckers, okay, like they took some chances on things

74

00:05:30,380 --> 00:05:37,520

Yeah

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00:05:37,520 --> 00:05:45,520

Anyway, so these are our little quickie sides that will add some more dimension and flavor and taste to your meal and a little touch of like

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00:05:45,520 --> 00:05:50,780

Bitch, I did that. I really went all out on Thanksgiving, which I don't know sometimes I like I mix my ego real

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00:05:50,780 --> 00:05:53,080

Deliciously happy

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00:05:53,080 --> 00:05:55,080

Yeah, we know

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00:05:55,080 --> 00:06:00,920

Anyway, this is a fun quickie. Yeah, it's been longer

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00:06:01,160 --> 00:06:07,280

But I think it's useful and you can still add it to your list because you still have time to go out and get the last minute

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00:06:07,280 --> 00:06:14,160

Things and go through like the suburban jungle and get what you need so we'll see you on the flip side of Thanksgiving

82

00:06:14,160 --> 00:06:19,780

Yes, and we're gonna give you all the leftover goodness have a good day. Bye. Bye

Let's unlock your kitchen confidence!

Mariela & Eric

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