

Turkey Gravy from Drippings

- 5 cups turkey stock with pan drippings
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1 teaspoon poultry seasoning
- 1/2 teaspoon black pepper
- 1 teaspoon seasoned salt
- 1/4 teaspoon garlic powder
- 1 cup milk
- 1/3 cup all-purpose flour

Bring the turkey stock to a boil in a large saucepan. Stir in soup, and season with poultry seasoning, pepper, seasoned salt, and garlic powder. Reduce heat to low, and let simmer.

Warm the milk in the microwave, and whisk in the flour with a fork until there are no lumps. Return the gravy to a boil, and gradually stir in the milk mixture. Continue to cook, stirring constantly, for 1 minute, or until thickened. Be careful not to let the bottom scorch.