

# Mashed Heirloom Potatoes with Pan Turkey Gravy

Thanksgiving: Back to Our Roots | November 2005



*If you can't find heirloom varieties like fingerlings, Yukon Golds also make rich and fluffy mashes.*

- 2 TBSP. COOKING OIL
- RESERVED GIBLETS AND NECK FROM TURKEY
- 1/2 CUP CHOPPED SHALLOTS (ABOUT 2 LARGE)
- 1 CARROT, CHOPPED
- 1 STALK CELERY, CHOPPED
- 1 TSP. SEA SALT
- 1/2 TSP. FRESHLY GROUND BLACK PEPPER
- 2 TBSP. COGNAC OR BRANDY
- 2 CUPS REDUCED-SODIUM CHICKEN BROTH
- 3 CUPS WATER
- 2 SPRIGS FRESH THYME
- 1 BAY LEAF
- 8 LB. HEIRLOOM POTATOES OR YUKON GOLD POTATOES, PEELED AND QUARTERED
- 4 TSP. SEA SALT
- RESERVED PAN JUICES FROM MAPLE AND BALSAMIC GLAZED HERITAGE TURKEY OR 2 CUPS CHICKEN BROTH
- 1 1/2 CUPS COLD WATER
- 3/4 CUP ALL-PURPOSE FLOUR
- 1 1/4–1 3/4 CUPS WHOLE MILK
- 1 CUP UNSALTED BUTTER
- 1/2 CUP CRÈME FRAÎCHE OR SOUR CREAM (OPTIONAL)
- WHOLE MILK

For turkey broth, heat oil in a large skillet over medium-high heat. Add giblets and neck; cook about 8 to 10 minutes or until well browned; remove from skillet. Set aside. Add shallots, carrot, celery, 1 teaspoon sea salt, and pepper to the skillet. Reduce heat to medium; cook for 10 to 15 minutes or until very tender and browned. Carefully add cognac to the skillet; cook 1 to 2 minutes or until liquid is nearly evaporated, scraping up any browned bits from bottom of skillet. Return giblets and neck to skillet. Add chicken broth, 3 cups water, thyme, and bay leaf; bring to boiling. Reduce heat; cover and simmer for 45 minutes, stirring occasionally. Remove giblets and neck; discard. Strain mixture, discarding solids. (You should have about 4 cups liquid; add water if necessary.) Set aside. If short on time, you can substitute canned chicken broth for this turkey broth.\*

In a large pot cook potatoes and 2 teaspoons of the remaining sea salt, covered, in enough boiling water to cover for 20 to 25 minutes or until tender; drain. Press drained potatoes through a potato ricer or food mill back into pot. Or, return drained potatoes to pot and mash with a potato masher.

While potatoes cook, pour reserved pan juices from *Maple and Balsamic Glazed Heritage Turkey* (from turkey roasting pan) into a large glass measuring cup. Allow liquid to settle and then spoon fat off

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the top; discard fat. Strain pan juices and return to roasting pan. If necessary, add enough chicken broth to equal 2 cups. Set roasting pan on cooktop over medium-high heat. Add giblet mixture to pan. Bring to boiling; reduce heat. Simmer, uncovered, for 10 minutes. Meanwhile, whisk 1½ cups cold water and the flour until smooth. Whisk into simmering gravy. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more.

Meanwhile, heat 1¼ cups milk and the butter in a medium saucepan until butter is melted and milk is hot. Add to mashed potatoes in pot along with remaining 2 teaspoons sea salt and crème fraîche, if desired. Stir until combined. If necessary, stir in additional milk to make desired consistency. Serve gravy with mashed potatoes. Makes 20 to 25 servings.

**\*MAKE-AHEAD TURKEY GRAVY TIP:** Prepare giblet mixture as directed to this point. Cover giblet broth and chill for up to 3 days.