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Ingredients:

*Drippings from cooked turkey*  
*Reserved cooked giblets – optional*  
*2 c giblet stock (see below)*  
*Salt and pepper to taste*  
*2 -4 T white rice flour*

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Directions:

When the turkey is done, pour the drippings from the roasting pan into a gravy separator or de-fatting cup. This will separate the fat from the drippings. Pour drippings back into the roasting pan. Add giblet stock to drippings in pan. Cook over low heat, scraping up brown bits from the bottom of the roasting pan. Season with salt and pepper if desired. Mix rice flour with 1/3 to 1/2 c water to make a slightly runny paste. Whisk the flour and water mixture into the pan. Keep stirring until thickened. Add the chopped giblets if desired. Simmer 5 minutes. Check seasonings. Serve.

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