

# Giblet Gravy

Recipe courtesy of *Paula Deen*

momlogic.com

## **Ingredients:**

4 cups stock reserved from cooked hen

Giblets from hen (liver, gizzard, and neck)chopped

2 chicken bouillon cubes

2 heaping tablespoons reserved uncooked corn bread stuffing mix

3 tablespoons cornstarch

1/3 cup cold water

1 hard boiled egg, sliced

salt and pepper

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## Directions:

Using a saucepot, bring the stock to a boil along with the giblets and the meat that has been removed from the neck. Add the bouillon cubes and raw stuffing to the mixture.

In a separate bowl, mix the cornstarch and water, and add to the boiling stock, stirring constantly. Reduce the heat and continue to cook for 2 to 3 minutes. Add the salt and pepper to taste and add the sliced boiled egg.

Serve gravy with hen and corn bread and stuffing.

Yield: 6 to 8 servings

Preparation time: 45 minutes

Cooking time: 30 minutes

Ease of preparation: easy