

# Pomegranate-Rutabaga Low-Fat Gravy

## Ingredients

- 1 cup defatted turkey broth (see below)
- 1 1/2 cups chopped organic un-waxed rutabaga, peeled, cut into 1/2 inch cubes
- 2 tablespoons extra virgin olive oil
- 2 tablespoons white whole wheat flour
- 2 tablespoons all-natural orange marmalade
- 1/2 cup plus 1 tablespoon pomegranate juice (not from concentrate)
- 1/4 cup dry white wine
- Unrefined sea salt, to taste
- White pepper, to taste

Pour all of the drippings (turkey juices plus fat) from the bottom of the pan into a gravy separator or measuring cup. Spoon off the fat and discard it, reserving 1 cup turkey broth. Set aside.

Cook rutabagas in a large pot of boiling salted water until tender, about 15 minutes. Drain rutabagas and transfer to a food processor or blender; process until chopped but still chunky. Set aside.

Add olive oil and flour to a medium-sized saucepan; heat over medium-high heat, whisking constantly, for 2 minutes. Stir in the rutabaga puree.

Add turkey broth to the rutabaga mixture. Stir in the marmalade, pomegranate juice and wine. Simmer the sauce for 25 minutes. Season with salt and white pepper to taste. Use a handheld stick blender to process into a smooth gravy. Serve warm.

