

Giblet Gravy

**GIBLETS FROM A FRYER CHICKEN OR TURKEY
(NECK, LIVER, HEART & GIZZARD)
1/2 TSP. MEAT TENDERIZER**

Boil giblets in medium saucepan with meat tenderizer and covered in water for 30 minutes. Take out meats and cut in small pieces (minced).

Giblet Gravy:

**1 CUP MILK
1 CAN OF CREAM OF CHICKEN SOUP
1 CUP CHICKEN STOCK (FROM FRYER)
1 TBSP. VEGETABLE SHORTENING
2 TBSP. MARGARINE OR SALTED BUTTER**

Mix milk, cream of mushroom and chicken stock in a medium bowl or 4 cup glass measuring cup and set aside. Melt shortening and butter in a large skillet.

**3 TBSP. SELF-RISING CORNMEAL
2 TBSP. FLOUR (WHITE-LILY)
1/4 TSP. SALT
1/4 TSP. PEPPER**

Turn skillet temperature up to high, add cornmeal, flour, salt, and pepper. Whisk continually until browned. Pour in milk/soup mixture and stir until slightly thickened. Stir in giblets. Pour into serving dish.

Option: Mama chopped up a boiled egg and put in her gravy.