



Showdogs is a full service salon. We do baths, all over hair cuts, tooth brushing, nail trims, soft claws, flea treatments, mud baths, and ear cleaning. We also have health care and grooming products to keep your pet clean in between visits.

Show Dogs Grooming Salon & Boutique

926 N. Lombard
Portland, OR 97217
503-283-1177

Tuesday-Saturday 9am-7pm
Monday 10am-4pm

*Yo dawg is gonna look like a show dawg
and your kitty will be pretty.*

FOOD

Make-Ahead Turkey Gravy

It is gravy that, unlike most, can be made AHEAD of time. The gravy will keep for 3 months when frozen in an airtight container.

Ingredients:

- 6 turkey wings
- 2 medium onions, peeled and quartered
- 1 cup water
- 2 quarts chicken broth, divided
- 3/4 cup chopped carrot
- 1/2 teaspoon dried thyme
- 3/4 cup all-purpose flour
- 2 tablespoons butter
- 1/4 teaspoon ground black pepper

Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Arrange a single layer of turkey wings in a large roasting pan. Scatter the onions over the top of the wings. Roast in the preheated oven for 1-1/4 hours or until wings are browned.
2. Place browned wings and onions in a 5 quart stockpot. Add water to roasting pan and stir, scraping up any brown bits on the bottom of the pan. Pour the water from the pan into the stockpot. Stir in 6 cups broth, carrot, and thyme. Bring to a boil. Reduce heat to medium-low and simmer uncovered for 1-1/2 hours.
3. Remove wings from the pot and place on a cutting board. When the wings are cool, pull off the skin and meat. Discard the skin and save the meat for another use. Strain contents of stockpot through a large strainer



into a 3 quart saucepan. Press on the vegetables to extract any remaining liquid. Discard the vegetables and skim the fat off the liquid. Bring the contents of the pot to a gentle boil.

4. In a medium bowl, whisk flour into the remaining 2 cups chicken broth until smooth. Gradually whisk the flour mixture into the simmering turkey broth; simmer 3-4 minutes or until the gravy has thickened. Stir in the butter and pepper. Serve immediately or pour into containers and refrigerate or freeze.

COVER OREGON

is a new online marketplace where you can shop for health insurance and get financial help. Right now a lot of really nice people, like Cover Oregon certified agents and community partners, are waiting to help you enroll. The best part besides making you feel special? Their help is absolutely free. It's time to get started. Visit CoverOregon.com or call us at 1-855-CoverOR

