Sticky Port Gravy (to freeze for Christmas)

Serves 8   **Prep   25 mins**   **Cook 1h 30 mins**   **Challenge**

Ingredients

8 chicken wings, chopped into pieces
2 onions, unpeeled and quartered
1 carrot, unpeeled and roughly chopped
2 celery sticks, roughly chopped
1 tbsp oil
1 tbsp clear honey
2 tbsp soy sauce
1 tbsp tomato puree

50g plain flour
small handful dried porcini
1 tbsp red wine vinegar
150 ml Port, sherry or red wine
1.2 litres chicken stock
3 bay leaves
small bunch thyme

1. Heat oven to 220C/Fan 200/Gas 7. Tip the chicken wings into a sturdy roasting tin with the onions, carrots, celery. Toss in the oil and spread out into a single layer. Place in the oven for 40 mins undisturbed - you want them the right side of just burnt, as this will give you lots of flavour.
2. Remove the tin from the oven and mix in the honey, soy sauce, and tomato puree. Toss everything together until all the bits are completely coated, then return to the oven for 10 mins until sticky and caramelised. Remove the tin from the oven again, sprinkle over the flour and dried mushrooms (if using) and return to the oven for a final 10 mins.
3. If your roasting tin is flameproof, put it on a low flame, add the vinegar and sizzle for a moment. Pour in the Port and cook until you have a thick, glutinous paste mixed with all the ingredients - it will look quite messy!
4. Add the stock and herbs, bring to the boil and cook for 10 mins. (If your tin isn't flame-proof, add the vinegar, stir to loosen all the burned bits from the tin, then tip in a saucepan to continue.)
5. Turn off the heat and use a potato masher to mash everything to extract as much flavour out of it as you can.
6. Carefully pass the contents through a sieve over another saucepan, pushing down on the contents of the sieve.
7. Simmer the gravy until thick and glossy, then leave to cool.
8. Can be chilled for up to 3 days or frozen for up to 2 months.
9. Reheat the gravy and serve as it is, or add to the turkey roasting juices for even more flavour.