

Brown Gravy

Sauces, Condiments & Dressings, G-03

| Ingredients | 1 Servings | | 1 Servings | | Directions |
|------------------------------|------------|--------------------|------------|-------------------|---|
| | Weight | Measure | Weight | Measure | |
| Margarine | 2 oz | 1/4 cup | 8 oz | 1 cup | <ol style="list-style-type: none"> Melt margarine in stock pot. Blend in flour and cook on medium heat, stirring frequently until golden brown, 8-10 minutes. |
| Enriched all-purpose flour | 2 1/2 oz | 1/4 cup 3 1/2 Tbsp | 10 oz | 1 3/4 cups 2 Tbsp | |
| Beef stock, non-MSG, hot | | 1 qt 1/4 cup | | 1 gal 1 cup | <ol style="list-style-type: none"> Slowly stir in beef stock, onion powder, and pepper. Blend well and bring to boil. Reduce heat. Simmer on medium heat, stirring constantly until thickened, 6-8 minutes. CCP: Heat to 165° F or higher for at least 15 seconds. |
| Onion powder | | 1 tsp | | 1 Tbsp 1 tsp | |
| Ground black or white pepper | | 1/8 tsp | | 1/2 tsp | <ol style="list-style-type: none"> Hold for hot service at 135° F or higher. |

Notes

Special Tip:

Serve over mashed potatoes, noodles, rice, meat, or poultry.

Updated July 2014. Restandarization in progress.

| Serving | Yield | Volume |
|----------------------|---|--------------------------------------|
| 2 Tbsp (1 oz ladle). | 1 Servings: 32 2 Tbsp servings | 1 Servings: about 1 quart |
| | 1 Servings: 128 2 Tbsp servings | 1 Servings: about 1 gallon |

Nutrients Per Serving

| | | | | | |
|--------------|--------|---------------|---------|---------------|-------|
| Calories | 23 | Saturated Fat | 0.33 g | Calcium | 2 mg |
| Protein | 0.36 g | Cholesterol | 0 mg | Sodium | 35 mg |
| Carbohydrate | 1.97 g | Vitamin A | 66 IU | Dietary Fiber | 0.1 g |
| Total Fat | 1.54 g | Iron | 0.12 mg | | |