

Chicken or Turkey Gravy

Sauces, Gravies, and Seasoning Mixes

G-03A

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	2 oz	¼ cup	8 oz	1 cup	1. Melt margarine or butter in stock pot. Blend in flour and cook on medium heat, stirring frequently until light brown, 5 minutes.
Enriched all-purpose flour	2 ½ oz	¼ cup 3 ½ Tbsp	10 oz	1 ¾ cups 2 Tbsp	
Chicken or turkey stock, non-MSG, hot		1 qt ¼ cup		1 gal 1 cup	2. Slowly stir in chicken or turkey stock, poultry seasoning, 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.
Poultry seasoning		½ tsp		2 tsp	
Onion powder		1 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		½ tsp		½ tsp	3. CCP: Hold for hot service at 135° F or higher.

SERVING:	YIELD:	VOLUME:
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2 Tbsp (1 oz ladle).

1 Quart: 32 2 Tbsp servings

1 Quart: about 1 quart

1 Gallon: 128 2 Tbsp servings

1 Gallon: about 1 gallon

Edited 2004

Special Tip:

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

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Nutrients Per Serving					
Calories	23	Saturated Fat	0.31 g	Iron	0.12 mg
Protein	0.38 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	1.99 g	Vitamin A	64 IU	Sodium	35 mg
Total Fat	1.50 g	Vitamin C	0.1 mg	Dietary Fiber	0.1 g