

Cream Gravy

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 ½ Tbsp	5 oz	½ cup 2 Tbsp	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		¼ cup 2 Tbsp	6 oz	1 ½ cups	
Instant nonfat dry milk, reconstituted, hot		1 qt ¼ cup		1 gal 1 cup	2. Slowly stir in reconstituted dry milk, 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		½ tsp		½ tsp	3. CCP: Hold for hot service at 135° F or higher.

SERVING:	YIELD:	VOLUME:
----------	--------	---------

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.

Cream Gravy

Nutrients Per Serving					
Calories	25	Saturated Fat	0.20 g	Iron	0.08 mg
Protein	1.35 g	Cholesterol	1 mg	Calcium	43 mg
Carbohydrate	2.80 g	Vitamin A	41 IU	Sodium	29 mg
Total Fat	0.93 g	Vitamin C	0.2 mg	Dietary Fiber	0.0 g