

# Chicken or Turkey Gravy

Sauces, Condiments & Dressings, G-03A

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Trans fat-free margarine	2 oz	¼ cup	8 oz	1 cup	<ol style="list-style-type: none"> <li>1. Melt margarine in stock pot. Blend in flour and cook on medium heat, stirring frequently until light brown, 5 minutes.</li> <li>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.</li> </ol>
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	<ol style="list-style-type: none"> <li>3. CCP: Heat to 165° F or higher for at least 15 seconds.</li> </ol>
Poultry seasoning		½ tsp		2 tsp	
Onion powder		1 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		? tsp		½ tsp	<ol style="list-style-type: none"> <li>4. CCP: Hold for hot service at 135° F or higher.</li> </ol>

Notes

Special Tip: Serve over mashed potatoes, noodles, rice, meat, or poultry.

**Updated July 2014. Restandarization in progress. A new nutrient analysis will be coming.**

Serving	Yield	Volume
2 Tbsp (1 oz ladle)	<b>1 Quart:</b> 32 2 Tbsp servings	<b>1 Quart:</b> about 1 quart
	<b>1 Gallon:</b> 128 2 Tbsp servings	<b>1 Gallon:</b> about 1 gallon