

# Brown Gravy

Sauces, Condiments & Dressings, G-03

Ingredients	1 Quart		1 Gallon		Directions
	Weight	Measure	Weight	Measure	
Trans fat-free margarine	2 oz	1/4 cup	8 oz	1 cup	<ol style="list-style-type: none"> <li>Melt margarine in stock pot. Blend in flour and cook on medium heat, stirring frequently until golden brown, 8-10 minutes.</li> <li>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.</li> <li>Hold for hot service at 135° F or higher.</li> </ol>
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	
Onion powder		1 tsp		1 Tbsp 1 tsp	
Ground black or white pepper		1/8 tsp		1/2 tsp	

## Notes

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

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

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