

Cream Gravy

Sauces, Condiments & Dressings, G-03B

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

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)	1 Quart: 32 2 Tbsp servings	1 Quart: about 1 quart
	1 Gallon: 128 2 Tbsp servings	1 Gallon: about 1 gallon