

# Brown Gravy

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 golden brown, 8-10 minutes.
Enriched all-purpose flour	2 ½ oz	¼ cup 3 ½ Tbsp	10 oz	1 ¾ cups 2 Tbsp	
Beef stock, non-MSG, hot		1 qt ¼ cup		1 gal 1 cup	2. 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.  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		¼ tsp		½ tsp	3. CCP: Hold for hot service at 135° F or higher.

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

Edited 2004

**Special Tip:**

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

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## Nutrients Per Serving

<b>Calories</b>	23	<b>Saturated Fat</b>	0.33 g	<b>Iron</b>	0.12 mg
<b>Protein</b>	0.36 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	2 mg
<b>Carbohydrate</b>	1.97 g	<b>Vitamin A</b>	66 IU	<b>Sodium</b>	35 mg
<b>Total Fat</b>	1.54 g	<b>Vitamin C</b>	0.0 mg	<b>Dietary Fiber</b>	0.1 g