

Chicken or Turkey Gravy

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

SERVING:

2 Tbsp (1 oz ladle).

YIELD:

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.

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Sauces, Gravies, and Seasoning Mixes

G-03A

Nutrients Per Serving			
Calories	23	Saturated Fat	0.31 g
Protein	0.38 g	Cholesterol	0 mg
Carbohydrate	1.99 g	Vitamin A	64 IU
Total Fat	1.50 g	Vitamin C	0.1 mg
		Iron	0.12 mg
		Calcium	3 mg
		Sodium	35 mg
		Dietary Fiber	0.1 g