

Turkey Gravy



| | | | |
|----------------------|---------------------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10777 |
| School: | Central Elementary School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------|-------------|--|------------|
| GRAVY MIX TKY | 2 Ounce | <p>STOVE TOP DIRECTIONS: 1.BRING 3 QUARTS OF WATER TO A BOIL. 2.MEANWHILE, ADD 1 PACKAGE OF GRAVY MIX GRADUALLY TO 1 QUART OF COOL WATER, STIRRING VIGOROUSLY WITH A WIRE WHIP. 3.WHILE STIRRING CONSTANTLY, ADD THE GRAVY MIXTURE TO THE BOILING WATER. CONTINUE TO STIR WHILE BRINGING TO A FULL BOIL. 4.REDUCE HEAT AND SIMMER FOR 3-4 MINUTES, STIRRING OCCASIONALLY. IF GRAVY IS TOO THICK, ADD MORE WATER. USE LESS WATER IF A THICKER GRAVY IS DESIRED. ALTERNATE INSTANT: SLOWLY ADD MIX TO ONE GALLON OF HOT (140°F- 180°F) WATER WHILE STIRRING WITH A WIRE WHIP. CONTINUE MIXING UNTIL CONTENTS ARE DISSOLVED. COVER AND LET STAND FOR 10 MINUTES. REMOVE</p> <p>Marketing Tips</p> | 242440 |

Preparation Instructions

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CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 0.000 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 67.50 | | |
| Fat | 1.35g | | |
| Saturated Fat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1026.06mg | | |
| Carbohydrates | 10.80g | | |
| Fiber | 0.00g | | |
| Total Sugar | 2.70g | | |
| Added Sugar | 0.00g | | |
| Protein | 2.70g | | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 18.90mg | Iron | 0.00mg |

Nutrition - Per 100g

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 119.06 | | |
| Fat | 2.38g | | |
| Saturated Fat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1809.65mg | | |
| Carbohydrates | 19.05g | | |
| Fiber | 0.00g | | |
| Total Sugar | 4.76g | | |
| Added Sugar | 0.00g | | |
| Protein | 4.76g | | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 33.34mg | Iron | 0.00mg |