

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