

# White Peppered Gravy

<b>Servings:</b>	128.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Fluid Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-39079

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CNTRY	1 1/2 Pound	1 Package	455555
Tap Water for Recipes	4 Quart	3 quarts Hot Water and 1 quart Cold Water	000001WTR

## Preparation Instructions

1. Combine 1 Quart cool tap water and 1 package of gravy mix in a separate container. Mix with a wire whisk until lump free. Set aside for step 3.
2. Bring 3 quarts water to full rolling boil.
3. Pour water and gravy mix blend into boiling water.
4. Stir until gravy returns to a boil. Simmer for 1 minute while stirring constantly.
5. Remove from heat pour gravy into serving container and maintain internal gravy temperature at 165°F during service.

Updated 5.27.26

### Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Fluid Ounce

Amount Per Serving	
<b>Calories</b>	18.02
<b>Fat</b>	0.60g
<b>Saturated Fat</b>	0.40g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	92.12mg
<b>Carbohydrates</b>	2.80g
<b>Fiber</b>	0.00g
<b>Total Sugar</b>	0.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	0.00g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 1.60mg	<b>Iron</b> 0.00mg

## Nutrition - Per 100g

<b>Calories</b>	338.77
<b>Fat</b>	11.29g
<b>Saturated Fat</b>	7.53g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	1731.50mg
<b>Carbohydrates</b>	52.70g
<b>Fiber</b>	0.00g
<b>Total Sugar</b>	0.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	0.00g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 30.11mg	<b>Iron</b> 0.00mg