

SAUCES, GRAVIES, AND DRESSINGS No.O 016 04
GIBLET GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
87 cal	5 g	3 g	6 g	32 mg	402 mg	7 mg

Ingredient

CHICKEN,GIBLETS,FROZEN
 FLOUR,WHEAT,GENERAL PURPOSE
 SHORTENING,VEGETABLE,MELTED
 CHICKEN BROTH
 PEPPER,BLACK,GROUND

Weight

3 lbs
 1-3/8 lbs
 1-1/8 lbs
 <1/16th oz

Measure

1 qts 1-5/8 cup
 1 qts 1 cup
 2-1/2 cup
 1 gal 2 qts
 1/8 tsp

Issue

Method

- 1 Wash and clean giblets.
- 2 Cover with water; bring to a boil; reduce heat and simmer for 1 hour or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Drain; reserve liquid for use as part of stock for chicken gravy or turkey gravy.
- 4 Sprinkle flour evenly over shortening in bottom of pan. Cook at low heat on top of range, in a steam-jacketed kettle or in 375 F. oven 30 minutes until flour is a rich brown color. Stir frequently to avoid overbrowning.
- 5 Use reserved liquid from giblets when preparing chicken broth from mix. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly.
- 6 Chop giblets coarsely; add to thickened chicken or turkey gravy.
- 7 Add pepper. Stir to blend. CCP: Hold for service at 140 F. or higher.