

SAUCES, GRAVIES, AND DRESSINGS No.O 017 00
CREAM GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
53 cal	5 g	2 g	3 g	1 mg	230 mg	44 mg

Ingredient

MILK, NONFAT, DRY
 WATER, WARM
 SHORTENING
 FLOUR, WHEAT, GENERAL PURPOSE
 SALT
 PEPPER, BLACK, GROUND

Weight

12 oz
 12-1/2 lbs
 10-7/8 oz
 13-1/4 oz
 1-7/8 oz
 1/8 oz

Measure

1 qts 1 cup
 1 gal 2 qts
 1-1/2 cup
 3 cup
 3 tbsp
 3/8 tsp

Issue

Method

- 1 Reconstitute milk; heat to just below boiling. DO NOT BOIL. Set aside for use in Step 3.
- 2 Add flour to shortening (and drippings) in roasting pan. Use brown particles remaining in pan. Cook about 5 minutes until light brown, stirring until smooth.
- 3 Add hot milk from Step 1, stirring constantly.
- 4 Bring to a simmer and simmer 5 minutes until thickened. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Add salt and pepper. CCP: Hold for service at 140 F. or higher.