

SAUCES, GRAVIES, AND DRESSINGS No.O 016 06
ONION GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
84 cal	6 g	1 g	6 g	0 mg	363 mg	5 mg

Ingredient

SHORTENING
 FLOUR,WHEAT,GENERAL PURPOSE
 BEEF BROTH
 ONIONS,FRESH,SLICED
 SHORTENING
 PEPPER,BLACK,GROUND

Weight

1-1/8 lbs
 1-3/8 lbs
 2-1/4 lbs
 2-3/4 oz
 <1/16th oz

Measure

2-1/2 cup
 1 qts 1 cup
 1 gal 2 qts
 2 qts 1 cup
 1/4 cup 2-1/3 tbsp
 1/8 tsp

Issue

2-1/2 lbs

Method

- 1 Combine melted shortening and flour. Blend together until smooth and cook on low heat for 2 minutes.
- 2 Prepare stock according to package directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Saute thinly sliced, fresh onions in melted shortening or salad oil until onions are tender. Drain and add to gravy.
- 4 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.