

SAUCES, GRAVIES, AND DRESSINGS No.O 016 03
CHILI GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
54 cal	5 g	1 g	4 g	0 mg	421 mg	9 mg

Ingredient

SHORTENING
 FLOUR,WHEAT,GENERAL PURPOSE
 TOMATO PASTE,CANNED
 CHILI POWDER,DARK,GROUND
 CUMIN,GROUND
 BEEF BROTH
 PEPPER,BLACK,GROUND

Weight

10-7/8 oz
 13-1/4 oz
 1-1/2 lbs
 2-3/8 oz
 5/8 oz
 <1/16th oz

Measure

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

Issue

Method

- 1 Use melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 20 minutes.
- 2 Add canned tomato paste, chili powder, and ground cumin; blend well.
- 3 Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer for 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Add pepper. Stir to blend. Hold for service at 140 F. or higher.