

**RECONSTITUTING SOUP AND GRAVY BASES**

Beef Soup and Gravy Base, Chicken Soup and Gravy Base, and Ham Soup and Gravy Base may be reconstituted and used as bouillon to extend natural meat juices, or as stock in recipes for soups, gravies, and sauces.

The powdered bases are seasoned and when reconstituted in boiling water will have the characteristic flavor and appearance of a beef broth or chicken broth or ham stock. When used in preparing a recipe, always check the seasoning before adding salt.

BASE		+ BOILING WATER
WEIGHT	MEASURE	
	2 tsp (1-7 gm env) .....	1 cup
1 oz .....	.3 tbsp .....	1 qt
4 oz .....	.12 tbsp .....	1 gal
8 oz .....	.1-8 oz jar .....	2 gal
24 oz .....	.1-No. 2 <sup>1</sup> / <sub>2</sub> can .....	6 gal