

SAUCES, GRAVIES, AND DRESSINGS No.O 016 00
BROWN GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
73 cal	5 g	1 g	5 g	0 mg	363 mg	3 mg

Ingredient

SHORTENING
 FLOUR,WHEAT,GENERAL PURPOSE
 BEEF BROTH
 PEPPER,BLACK,GROUND

Weight

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

Measure

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

Issue

Method

- 1 Sprinkle flour evenly over drippings and shortening in bottom of pan. Scrape and use brown particles remaining in pan.
- 2 Cook at low heat on top of range in a steam-jacketed kettle or in 375 F. oven for 30 minutes until flour is a rich brown color. Stir frequently to avoid over-browning.
- 3 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.
- 4 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.