

SAUCES, GRAVIES, AND DRESSINGS No.O 017 01
CREAM ONION GRAVY

Yield 100

Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
59 cal	6 g	2 g	3 g	1 mg	230 mg	47 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MILK,NONFAT,DRY	12 oz	1 qts 1 cup	
WATER,WARM	12-1/2 lbs	1 gal 2 qts	
SHORTENING	10-7/8 oz	1-1/2 cup	
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
FLOUR,WHEAT,GENERAL PURPOSE	13-1/4 oz	3 cup	
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	3/8 tsp	

Method

- 1 Reconstitute milk; heat to just below boiling. DO NOT BOIL. Set aside for use in Step 3.
- 2 Saute chopped fresh onions in shortening and (fat drippings) until tender. Add flour and blend together.
- 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.