

SAUCES, GRAVIES, AND DRESSINGS No.O 019 00
TOMATO GRAVY

Yield 100

Portion 1/4 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 50 cal | 4 g | 1 g | 3 g | 0 mg | 315 mg | 5 mg |

Ingredient

ONIONS,FRESH,CHOPPED
 SHORTENING
 FLOUR,WHEAT,GENERAL PURPOSE
 BEEF BROTH
 JUICE,TOMATO,CANNED
 PEPPER,BLACK,GROUND

Weight

12-2/3 oz
 10-7/8 oz
 13-1/4 oz

 5-1/3 lbs
 1/8 oz

Measure

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

Issue

14-1/8 oz

Method

- 1 Saute onions in drippings and shortening until tender.
- 2 Add flour to sauteed onions and stir until well blended.
- 3 Prepare broth according to package directions. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Combine tomato juice and broth.
- 5 Add tomato juice to warm roux, stirring constantly. Bring to a boil; reduce heat and simmer for 5 minutes or until thickened.
- 6 Add pepper. CCP: Hold at 140 F. or higher for service.