

Peppered Old Fashion Gravy Mix



PRODUCT DESCRIPTION

This easy to prepare gravy yields a smooth and creamy white gravy with a rich dairy flavor and added black pepper.

Dilgard Item #
30725

Vendor Item #
94722

INGREDIENTS

PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), FOOD STARCH-MODIFIED, CORN SYRUP SOLIDS, SALT, SODIUM CASEINATE (A MILK DERIVATIVE) Contains less than 2%: MALTODEXTRIN, BLACK PEPPER, MONO & DIGLYCERIDES, SODIUM CITRATE, DIPOTASSIUM PHOSPHATE, CARRAGEENAN, ARTIFICIAL FLAVOR, COLOR ADDED.

Storage/Shelf Life

360 days 50° F to 90° F

Packaging Qty

6, 24 z

Piece Count

Approximately 438 servings per case

Product Benefits

Scratch-made Appeal - Complements menu applications with homemade flavor and appearance. Versatility - Can be used in several different recipe applications. Easy Preparation - Saves time, labor and waste with this complete mix. Consistent Performance - Dependable batch after batch.

Preparation

Simmering - BRING 3 quarts water to a FULL ROLLING BOIL. COMBINE 1 quart of cool tap water and 1 package of gravy mix in a separate container. MIX with a wire whisk until lump free. POUR slurry into BOILING WATER. STIR until gravy returns to a BOIL. SIMMER for one minute while stirring constantly. REMOVE from heat. POUR gravy into serving container and maintain internal gravy temperature at 165° F during service.

*Serving
Suggestions:*

Perfect for biscuits and gravy
or country fried steak

