

Country Skillet Gravy



PRODUCT DESCRIPTION

The gravy tastes that will bring back memories of dinner at Grandma's. Pioneer gravy mixes not only taste great, but also are convenient, use quality ingredients and make two cups of gravy, twice as much as most other mixes.

Dilgard Item #
80294

Vendor Item #
96115

INGREDIENTS

PALM OIL, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTODEXTRIN, FOOD STARCH-MODIFIED, CORN SYRUP SOLIDS, SALT, Contains less than 2%: HYDROGENATED SOYBEAN OIL, SODIUM CASEINATE, YEAST EXTRACT, BLACK PEPPER, HYDROLYZED VEGETABLE PROTEIN (SOY), NATURAL AND ARTIFICIAL FLAVORS, MONOGLYCERIDES, TORULA YEAST, RENDERED CHICKEN FAT, ONION, GARLIC POWDER, SOY LECITHIN, DISODIUM INOSINATE, DISODIUM GUANYLATE, COLOR ADDED

*Serving
Suggestions:*

Use as a dipping gravy or over
mashed potatoes

Storage/Shelf Life

360 days 50° F to 90° F

Packaging Qty

6, 24 oz

Piece Count

Approximately 450 servings per case

Product Benefits

Scratch-made appeal, Versatile, Easy Preparation, Consistent Performance

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.

