



Brown Gravy

USDA Recipe for Schools

Our smooth and flavorful Brown Gravy recipe is made from a combination of whole-wheat flour, beef broth, and spices.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Margarine, trans-fat free	2 oz	¼ cup	4 oz	½ cup	1 Melt margarine in a large stock pot. Heat uncovered over medium–high heat for 1–2 minutes or until margarine begins to smoke. 2 Add onions. Cook uncovered over medium–high heat for 10–15 minutes until onions are a dark, caramel color. Stir occasionally. Reduce heat to medium. 3 Add flour, onion powder, and pepper. Heat uncovered over medium heat for 1–2 minutes until flour begins to brown, stirring constantly.
*Fresh onions, diced	13 oz	2½ cups	1 lb 10 oz	1 qt 1 cup	
Flour, whole-wheat		¼ cup 3 Tbsp 1½ tsp	3 oz	¾ cup 3 Tbsp	
Onion powder		1 tsp		2 tsp	
Black or white pepper, ground		¼ tsp		½ tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Beef broth, low-sodium		1 qt ½ cup		2 qt 1 cup	<p>4 Add broth. Heat uncovered over medium heat for 2 minutes, stirring constantly with a whisk to avoid lumping.</p> <p>5 Scrape bottom of stock pot to avoid burning and to release particles into the gravy for flavor.</p> <p>6 Simmer uncovered over medium heat for 5–10 minutes. Stir well.</p> <p>7 Remove from heat. Purée ingredients in stock pot with a bermixer for 1–2 minutes until mixture has a smooth consistency.</p> <p>8 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>9 Pour 2 cups (about 1 lb) brown gravy into a steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p>10 Critical Control Point: Hold for hot service at 135 °F or higher.</p> <p>11 Portion with ½ fl oz ladle (1 Tbsp).</p>



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Variation 1 (turkey gravy):					<p>12 Variation 1 (Turkey Gravy): For step 1, heat margarine for 30 seconds to 1 minute uncovered over medium-high heat in a large stock pot. For step 2, add onions. Cook uncovered over medium-high heat for 5-8 minutes until onions are a light, caramel color. For step 3, proceed with recipe directions. For step 4, replace beef broth, low-sodium with turkey broth, low-sodium. Proceed with recipe directions for remaining steps.</p> <p>OR</p> <p>Variation 2 (Cream Gravy): For step 1, as soon as margarine melts, add onions. For step 2, allow onions to sweat for 1-2 minutes. Do not allow any browning. For step 3, heat ingredients for 30 seconds to avoid browning. For step 4, replace broth with half of the milk. After heating, add remaining milk. Stir well, and proceed to step 5. For step 6, simmer for 1-2 minutes. Proceed with recipe directions.</p>
Variation 2 (cream gravy): Low-fat (1%) milk		1 qt 1 cup		2 qt 2 cups	



NUTRITION INFORMATION

For ½ fl oz ladle (1 Tbsp).

NUTRIENTS	AMOUNT
Calories	11
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Total Fat	1 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	47 mg
Total Carbohydrate	1 g
Dietary Fiber	0 g
Total Sugars	0 mg
Added Sugars included	N/A
Protein	0 g
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Vitamin D	5 IU
Calcium	2 mg
Iron	0 mg
Potassium	14 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb	2 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 2 lb	About 4 lb
About 1 qt/2 steam table pans (12" x 20" x 2½")	About 2 qt/4 steam table pans (12" x 20" x 2½")

