

**SAUCES, GRAVIES, AND DRESSINGS No.O 016 02**  
**CHICKEN OR TURKEY GRAVY**

**Yield** 100

**Portion** 1/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
47 cal	3 g	1 g	3 g	0 mg	414 mg	6 mg

**Ingredient**

SHORTENING  
 FLOUR,WHEAT,GENERAL PURPOSE  
 CHICKEN BROTH  
 PEPPER,BLACK,GROUND

**Weight**

10-7/8 oz  
 13-1/4 oz  
 <1/16th oz

**Measure**

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

**Issue**

**Method**

- 1 Combine melted shortening or salad oil and sifted general purpose flour. Blend together until smooth and cook at low heat for 2 minutes.
- 2 Prepare broth according to directions. Add broth to roux, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Add pepper. Stir to blend. CCP: Hold at 140 F. or higher for service.