



Mushroom Gravy

Recipe: R-3793 **HACCP Process:** Same Day Service
of Servings: 100.00 **Serving Size:** 1/2 Cup **Source:** Mushroom Council
Grams Per Serving: 65.10 **Fat Change %:** 0.00 **Moisture Change %:** 0.00

Ingredients	Measurements	Directions
Gravy Mix, Brown Low Sodium, Trio 385727	1 PACKAGE, 16OZ	1. Ingredients:
Fresh Sliced Mushrooms, RTU	5 LB	
Tap Water	1 GALLON	
		2. Prep: In large stockpot OPEN pouch. POUR the full package of Low Sodium Brown Gravy Mix into 1 gallon of boiling water (212°F). Add in 2.5 pounds thin sliced mushrooms into gravy. CCP: Heat until an internal temperature is reached of 165°F for 15 seconds
		3. Cook: STIR briskly with wire whisk until smooth and thickened, while returning to medium-high heat; OR cover and let stand 10 minutes, then STIR briskly with wire whisk.
		4. Note yield after adding mushrooms. 1 package (16 oz) Gravy Mix + 1-gallon boiling water = yields 1 gallon + 1 cup Low Sodium Brown Gravy
		5. Serve ½ cup mushroom gravy over your students' favorite meat

Notes:

Production Notes:

Serving Notes:

Nutrients Per Serving:		(per 1/2 Cup)			
Calories	21.190	Trans Fat (gm)	0.000	Iron (mg)	0.839
Protein (gm)	1.349	Chol (mg)	0.000	Calc (mg)	23.687
Carb (gm)	3.979	Vit A (IU)	201.310	Sodium (mg)	92.989
Tot Fat (gm)	0.401	Vit C (mg)	0.742	Fiber (gm)	0.227
Sat Fat (gm)	0.011			Sugars (gm)	0.449

Note: * means nutrient data is missing or not available.

Meal Components:		(per 1/2 Cup)				
Fruit (Cups)	Vegetables (Cups)					
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)		

Allergens:

No Listed Allergens

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.

