



GR-259620 · Mushroom Gravy- Scratch · 2 oz · 100 servings

 Other Veg: 1/4

 Wheat

 Soy

Preperation Instructions

Mushrooms, white 12 lb	Oil, extra virgin olive, salad or cooking 1 c	Wheat flour, whole-grain 1 c
Soup, vegetable broth, ready to serve 4 gal	Soy Sauce, low sodium 1/2 c	Spices, garlic powder 1/2 c
Spices, onion powder 1/2 c	Spices, pepper, black 4 tbsp, ground	

1. Prepare **mushrooms** by using a sprayer head at your produce station and lightly rinse, shake off excess moisture, and air dry before processing. Then slice Mushrooms.
2. In a large skillet or pot add **olive oil**. Add the sliced mushrooms. Cook until they release their moisture and become tender, ~10 minutes.
3. Sprinkle **flour** over the mushrooms and stir well to coat.

Cook for an additional 2-3 minutes to cook off the raw flour taste.
4. Gradually pour in the **vegetable broth** while stirring constantly to prevent lumps from forming. Continue stirring until the mixture thickens.
5. Reduce the heat to low and add the **soy sauce**, **garlic powder**, **onion powder**, and **black pepper**. Stir well to combine.
6. Simmer the gravy for about 10-15 minutes, stirring occasionally, until it reaches your desired consistency.

CCP: **Hold at 135°F or higher. Check and record temperature.**

Tips

If the sauce is too thick, gradually add water or vegetable stock to loosen it up. If using vegetable soup base:

To prepare soup or broth, dissolve 1 lb. of Base in 6 gallons of boiling water. For a smaller quantity, dissolve 3/4 teaspoon of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 6 quarts of boiling water.

Mushroom Gravy- Scratch

Nutrition Facts

Servings Per Container 1

Serving Size 2 oz

Amount Per Serving

Calories 51

% Daily Value*

Total Fat 3g	3%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 466mg	20%
Total Carbohydrate 6g	2%
Dietary Fiber 2g	6%
Sugars 2g	
Protein 2g	4%
Vitamin D: 1% DV • Potassium: 5% DV	
Calcium: 1% DV • Vitamin A: 3% DV	
Iron: 7% DV • Vitamin C: 3% DV	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.