GR-273463 · Mushroom Gravy · 0.5 c · 32 servings

Other Veg: 1/2 | Milk | Soy | Wheat

Section 1

Brown Gravy Mix, Trio, Low Sodium, Unprepared, 1 pound pack	Water, Tap	Mushrooms, white, fresh, raw, slices
1 lb	1 gal	2 1/2 lb

1. **Prep:** In large stockpot open pouch of **gravy mix**. 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

2. **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.

   Note yield after adding mushrooms. 1 package (16 oz) Gravy Mix + 1-gallon boiling water = yields 1 gallon + 1 cup Low Sodium Brown Gravy

3. **Serve** ½ cup mushroom gravy over your students' favorite meat using 4 oz spoodle or ladle.

Mushroom Gravy

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories **61**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 232mg	**10%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**1%**
Sugars 2g	
Includes 0g Added Sugars	**0%**
Protein 1g	**2%**

Vitamin D: 0% DV	•	Potassium: 2% DV
Calcium: 0% DV	•	Vitamin A: 0% DV
Iron: 1% DV	•	Vitamin C: 1% 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.