

Custom Culinary® PanRoast® Low Sodium Country Gravy Mix

Formula No. 1718

A healthler alternative to a classic gravy, Custom Cullnary* Low Sodium Country Gravy is low in sodium and gluten free. Made with real buttermilk, butter and pork sausage flavors, cream-color appeals to the palate and the eye. This hearty variety is an Ideal companion to biscuits, pork chops, chicken fried steak and other classic favorites. The smooth and creamy texture of this traditional pan-style milk gravy is also great for creating your own signature dishes.



LOW SODIUM

GLUTEN FREE

Preparation

Pour one gallon of warm water (100°F/38°C) into a saucepan. Gradually add one full bag (20 ounces) of mix to warm water, whisking thoroughly. Bring to a boil (212°F/100°C), stirring frequently. Reduce heat and simmer 3-5 minutes. Serve immediately or hold on steam table at 160° - 175°F/.71° - 79°C. For Half Bag: In saucepan, gradually add 10 ounces of mix to 1/2 gallon of warm water (100°F/38°C), whisking thoroughly. Continue with directions above.

Ingredients

Brown Rice Flour (Rice Flour, Rice Bran), Food Starch - Modified, Maltodextrin, Corn Syrup Solids, Coconut Oil, Sugar, Salt, Canola Oil, With 2% Or Less Hydrolyzed Corn Protein, Sodium Caselnate, Dipotassium Phosphate, Black Pepper, Mono & Diglycerides, Silicon Dioxide (Anti-Caking Agent), Natural Flavors (With Milk), Extractives Of Annatto And Turmeric (Color).Contains: Milk.

Package Info

Store in tight containers in cool 50°F to 80°F dry areas. 15 months for maximum flavor.

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Serving size 2 FL, OZ, (8g) Servings Per Container 72 Amount Per Serving Catories 30

Nutrition Facts

	,
Total Fat 0.5g	1 %
Saturated Fat 0.5g	3 %
Trans Fat 0g	
Cholesterol Omg	0 %
Sodium 135mg	6 %
Total Carbohydrates 6g	2 %
Dietary Fiber 0g	0 %

Sugars 1g Includes 1g Added Sugars 2

Protein Og

Vitamin D 0mcg 0 % • Calcium 1mg 0 % Iron 0mg 0 % • Potas, 20mg 0 %

The % Daily Vetus (DV) tells you how much a middel in a serving-