



**Foods, Inc.**

### **# 41811 Au Jus Base**

- Packed 8/7.4 oz. packages per case
- Yield 1.5 gallon per case      12 gallons per case
- Combine contents of package with 1.5 gallons of boiling water.
- Stir with a wire whip and simmer for 3 minutes.
- This base has a dark rich beef flavor.
- **Lasco Au Jus Base is good wherever a rich beef flavor is desired.**

### **# 41961 Brown Gravy Mix**

- Packed 12/16 oz. packages per case.
- Yield 136 oz. per package      12.75 gallons per case
- Combine contents of package with 1 gallon hot tap water
- Mix with a wire whip, cook over medium heat until gravy is smooth and thick, about 5 minutes.
- Gravy has distinct beef flavor and is rich, dark brown color.
- Holds over 12 hours on steam table.
- Can be reheated after refrigerated storage.

### **# 41962 Chicken Gravy**

- Packed 12/20 oz. packages per case
- Yield 136 oz. per package      12.75 gallons per case
- Combine contents of package with 1 gallon hot tap water
- Mix with a wire whip, cook over medium heat until gravy is smooth and thick, about 5 minutes.
- Smooth thick gravy with real chicken flavor
- Holds over 12 hours on steam table
- Golden brown color

### **# 41964 Peppered Biscuit Gravy Mix**

### **# 41965 Regular Biscuit Gravy Mix**

- Packed 12/24 oz. packages per case
- Yield 140 oz. per package      13.25 gallons per case
- Bring 3 Quarts water to a rolling boil
- In a separate container combine contents of package with 1 quart cool tap water, mix with a wire whip until completely dissolved.
- Pour the water and gravy mix blend into the boiling water and stir with wire whip.
- Remove from heat after gravy has thickened.
- Smooth mild buttermilk flavored gravy is dotted with course black pepper.
- Holds over 12 hours on the steam table.
- Can be rewarmed after refrigeration.
- Also available as a regular biscuit gravy mix (without pepper)

### **# 41966 Pork Gravy**

- Packed 12/16 oz. packages per case
- Yield 136 oz. per package      12.75 gallons per case
- Combine contents of package with 1 gallon hot tap water
- Mix with a wire whip, cook over medium heat until gravy is smooth and thick, about 5 minutes.
- Smooth thick gravy with the great taste of pork
- Holds over 12 hours on steam table
- Golden brown color
- Great with pork tenderloin



**Crowne Marketing 402-339-6762**