


# AFSA High School Food Service

Recipe Number: \_\_\_\_\_ 70

Recipe: Gravy

# Servings: \_\_\_\_\_ 30

Serving Size: 2/3 Cup

Meal Components per serving	
Meat/Meat Alternative: _____	Vegetables:
_____	Dark Green: _____
_____	Red/Orange: _____
Whole Grain: _____	Starchy: _____
_____	Beans: _____
Fruit: _____	Other: _____
_____	_____
<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>Butter</p> <p>Flour</p> <p>Soup Base</p>    <p>1 Melt Butter</p> <p>Add Flower</p> <p>Add Base (Chicken, Beef, Etc)</p> </div> <div style="width: 45%; text-align: center;"> <p>30 Servings:</p> <p>1 Lbs.</p> <p>3 Cups</p> <p>1 Gallon</p> </div> </div>  <div style="display: flex; justify-content: space-between; align-items: center;"> <div style="width: 45%;"> <p>(Make it look like this.)</p> </div> <div style="width: 45%; text-align: center;">  </div> </div>	

All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan