

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name	Country Gravy
Prep Recipe Category	Gravies
Effective Date	1-Oct-21
Work Station	Prep
Shelf Life	Prepare as needed. One reheat.
Active Time	2 minutes
Total Time	approximately 30 minutes
Yields:	112oz FL



Equipment, Cooking Utensils and Plateware

Ingredients

Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications		
1	Stove Top	Star Burner set on High Heat	1	Country Gravy	1	bag	Thawed and refrigerated
2	Steam Table	Temperature dial is set to hold food between 145F-170F degrees					
3	Pan	SS Full Size 6" deep pan with false bottom					
4	Pan	SS 6th pan with lid(2)					
5	Ladle	SS 2oz ladle					
6	Thermometer	Accurate, digital					

Preparation Instructions

- 1 Fill full size pan/false bottom with water approximately 3"-4" deep and place on stovetop. Turn flame on high.
- 2 Place bag of country gravy inside of water filled pan.
- 3 Bring water to a rolling boil. Allow time for gravy to heat to 165F degrees for 15 seconds. Approximately 25 minutes.
- 4 Using a pocket thermometer, place thermal probe against bag then fold bag so thermal probe is enveloped. Be careful not to puncture bag.
- 5 Check and confirm country gravy is at least 165F degrees for at least 15 seconds.
- 6 Once country gravy has reached safe serving temperature, immediately open bag and pour gravy into two SS 6th pans. Cover pans with lids.
- 7 Place and hold country gravy inside steam table.
- 8 **IMPORTANT:** Do not allow bag of country gravy to sit in boiling water for more than 35 minutes. Back-ups of country gravy is moved to steam table for holding.
- 9 Place a 2oz SS ladle inside 6th pan and cover with lid.
- 10 Country gravy is held between 145F-170F degrees.

Critical Sensitivities

Storage / Holding Procedures

1	Country gravy is prepared as needed. One reheat.	1	Hold country gravy in steam table between 145F-170F.
2	Do not mix reheat gravy with fresh batch.	2	Leftover country gravy at closing is cooled down to @ 41F or below and reheated next day to 165F for at least 15 seconds.
3	Country gravy must reach 165F degrees for at least 15 seconds.	3	Discard country gravy if appearance and flavor do not meet quality standards.
4	Do not allow bag of country gravy to sit in boiling water for more than 35 minutes. Back-ups of country gravy is moved to steam table for holding.	4	