



Recipes

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Hard Cider Gravy

Serves 1

Ingredients:

2 Tbsp. All Purpose Flour
2 Tbsp. Whole Butter , cut into cubes
3 oz. Celery , minced
3 oz. Carrots , minced
6 oz. Yellow Onions , minced
1 Tbsp. Garlic , minced
1/2 tsp. Black Pepper
1 tsp. Fresh Rosemary , chopped
1/2 tsp. Fresh Thyme
3 1/2 tsp. Custom Culinary Turkey Base
12 oz. Hard Cider
4 oz. Apple Cider
8 oz. Water

Directions:

1. Heat butter in large sauté pan over medium heat.
2. Add flour and stir to make a roux. Add celery, carrots, onions and garlic. Sauté until onions are translucent and carrots are softened. Add herbs and spices.
3. Stir in turkey base and deglaze with hard cider, water and apple cider.
4. Bring to a simmer and reduce by half.
5. Hold warm.