



Recipes

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Chipotle Spiced Gravy

Serves 1

Ingredients:

- 1 Tbsp. Whole Butter
- 1 cup Sweet Onions , minced
- 1 Tbsp. Fresh Garlic , minced
- 1 cup (4 oz. wt.) Chorizo cooked and crumbled
- 1/2 tsp. Southwest Base (Custom Culinary)
- 2 1/2 tsp. Turkey Base (Custom Culinary)
- 1 Tbsp. All Purpose Flour
- 1/2 tsp. Black Pepper
- 2 tsp. Chipotle Tabasco
- 2 cups Whole Milk
- 1 cup Water

Directions:

1. Heat butter in sauce pot over medium heat. Add onions and garlic and sauté until translucent.
2. Add chorizo and bases. Stir to dissolve southwest and turkey base. Add flour and black pepper and stir in to incorporate. Continue cooking 1-2 minutes.
3. Gradually whisk in milk, stirring constantly to pick up browned bits on the bottom of the pan.
4. Add water and hot sauce. Bring sauce to a simmer and gradually whisk until sauce starts to thicken.
5. Continue cooking until desired consistency is reached.
6. Hold hot for service or cool completely until ready for use.