



## Recipes

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### Jalapeno Gravy

Serves 6

#### Ingredients:

6 Tbsp. Butter  
1/2 cup Onion , finely diced  
1/2 tsp. Minced Garlic  
1/4 cup Pickled Jalapeno Pepper , julienne  
6 Tbsp. All Purpose Flour  
4 cups Whole Milk  
1 tsp. Salt  
1/2 tsp. Black Pepper  
1/8 tsp. Cumin

#### Directions:

1. Melt the butter in a saucepan over medium heat. Sauté the onion, garlic and jalapeño until soft, about 2 minutes.
2. Add the flour and whisk continuously until the mixture turns a very light golden brown. Immediately add the milk and whisk till smooth.
3. Add the salt, pepper and cumin and continue cooking the gravy for 5 minutes, whisking occasionally to prevent burning.