



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.