

# RED ARROW INTERNATIONAL Culinary Creations

## Roastin' 9073™

### Flavor Description:

A roasted chicken skin flavor.

## Turkey Gravy



Yield: 2202 gm.

Serving: 32 portions – 69 gm. each

### FORMULA: \*

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b>Roastin' 9073</b>	<b>0.78</b>	<b>0.05</b>	<b>22.0</b>	<b>1.00%</b>
Canola oil	2.65	0.2	75.0	3.41%
Onions; peeled, rough chop	7.05	0.4	200.0	9.08%
Carrots; peeled, rough chop	3.53	0.2	100.0	4.54%
Celery, rough chop	3.53	0.2	100.0	4.54%
Garlic; peeled, rough chop	0.35	0.02	10.0	0.45%
Thyme; leaves, dried	0.01	0.0	0.3	0.01%
Rosemary; leaves, minced	0.01	0.0	0.3	0.01%
Flour	4.41	0.3	125.0	5.68%
Chicken broth	46.49	2.9	1318.0	59.85%
Salt	0.05	0.0	1.5	0.07%
Black pepper, coarse	0.01	0.0	0.3	0.01%
Water	8.82	0.6	250.0	11.35%
<b>Total</b>	<b>77.68</b>	<b>4.9</b>	<b>2202.3</b>	<b>100.00%</b>

### Method of Preparation:

1. Heat a saucepot over medium high heat.
2. Add oil. Once the oil is hot add the onions, carrots and celery. Sauté for 10-15 minutes until onions are translucent.
3. Add garlic, thyme and rosemary. Sauté for 2-3 minutes until the fragrance is released.
4. Add flour, mix well to make sure it combines with the oil and coats the vegetables. Cook the flour mixture over medium heat, stirring constantly, for 5 minutes or until golden brown.
5. Slowly add the chicken broth, stirring constantly to avoid lumps. Add the **Roastin' 9073** and remaining ingredients.
6. Heat gravy to a boil. Reduce heat and simmer for 25 minutes.
7. Strain through a fine strainer.

### Research Chef Evaluation of Roastin' 9073:

**Roastin' 9073** adds a traditional home-style rich flavor to the gravy as if it was made with the pan drippings of a Thanksgiving turkey.

\* Developed by Red Arrow Culinary Specialists