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Chef's Recipes For



Gravy Concentrates



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About the Recipes

We hope you enjoy these recipes
Remember, they are only a guide.
MAKE THEM YOUR OWN!!

If there's an ingredient you dislike, **or don't have on hand**
replace it.

If there's one you really like, add more.

Substitute any ingredients with similar
ingredients you have on hand.

Cutting down on fat?

Substitute a "fat-free" cooking spray for butter or oil,
"Fat-Free" Half & Half (Land O' Lakes) for regular,
Evaporated Skim milk for heavy cream

Create memorable meals with Minor's.

HAPPY COOKING !!
Heidi & David



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To make 1 cup of gravy use measurements below

Gravy Concentrates - 3 TB. + 1 tsp. conc. into 1 cups boiling water

Note: For wine or other flavored gravy and sauces, substitute ¼ wine in liquid measurement, e.g. Change a water measurement of 1 cup to ¾ cup water + ¼ cup wine.

The above measurements will yield a gravy of average consistency.

Southwestern Turkey Chili

2	Cups	Hot Water
1/3	Cup + 1 Tbsp.	Turkey Gravy Concentrate
2	Tsps	Vegetable Oil
3/4	Cup	Red Onions -- Medium Diced
1/3	Cup	Green Peppers -- Medium Diced
1	Pound	Turkey Breast -- Medium Diced
1	Cup	Canned Crushed Tomatoes In Puree
3/4	Cup	Canned Black Beans -- Drained
2/3	Cup	Frozen Whole Kernel Corn
1	Tbsps	Chili Powder
2	Cloves	Garlic
1/2	Tsp	Ground Cumin
1/8	Tsp	Ground Red Pepper

In a sauce pot, bring water to rapid boil. Turn off heat. Immediately add Concentrate; whisk until mixture is smooth & thickened. Set aside; keep hot. In a sauce pot, heat oil over med-high heat. Add onions & peppers; saute 3-4 mins. Add turkey; saute 4-5 mins. Add gravy, tomatoes, beans, corn, chili powder, Garlic, cumin and red pepper to pot. Mix well. Heat to boiling over med-high heat; reduce heat, gently boil 10 mins., stirring occasionally. Serve with crumbled corn tortillas, grated cheddar cheese & chopped onions. Serves: 7

Turkey Cutlets With Tarragon Mushroom Sauce

Tarragon Mushroom Gravy

1	Tbsp	Butter Or Margarine
3/4	Cup	Mushrooms -- Medium Diced
1/4	Cup	Canned Tomato Sauce
1	Tbsp	Fresh Lemon Juice
1	Tsp	Fresh Parsley -- Chopped
3/4	Tsp	Dried Chervil
3/4	Tsp	Leaf Tarragon
1/3	Cup +1 Tbsp.	Turkey Gravy Concentrate
2 1/4	Cups	Hot Water

Pan Fried Turkey Cutlets

1/2	Cup	All-Purpose Flour
1	Tbsp	Salt
3/4	Tsp	Ground White Pepper
2		Eggs
1 1/2	Tsps	Water
3 1/4	Pounds	Skinless Boneless Turkey Breast -- Cut In 2 1/2" Slices
2	Cups	Unseasoned Bread Crumbs
1/3	Cup	Vegetable Oil

In a sauce pot, melt butter over med-high heat. Add mushrooms, tomato sauce, lemon juice, parsley, chervil & tarragon. Heat to boiling over med-high heat. Reduce heat, gently boil 2 mins., stirring occasionally. Add Gravy Conc. and water, mix until well blended. Heat to boiling, stirring often, until gravy is smooth & thickened. Set aside; keep hot. In a bowl, combine flour, salt & pepper. In another bowl whisk eggs and water together. Coat cutlets in flour, then egg wash, then bread crumbs. In a large saute pan, heat oil as need over med-high heat. Saute cutlets until lightly browned on each side. Place on a lightly oiled sheet pan. Bake in 400°F oven for 5 mins. Serve sauce over cutlets with angel hair pasta. Serves: 10

Madeira Turkey Gravy

1	Tbsp	Vegetable oil
3	Tbsp	Onions, fine diced
27.86	oz	Madeira wine
1	qt	Water, hot
6.8	oz	Turkey Gravy Concentrate (No Added MSG)

In a saucepan, heat oil. Add onions, sauté 2 minutes. Stir in wine. Boil 3-5 minutes to reduce. Add water; boil, remove from heat. Stir in Turkey Gravy Concentrate, whisking until well blended and thickened. Serves 16

Cuban Beef Stew in Beef Broth over Sticky Rice

1	Tbsp	Olive oil
4.5	oz	Onions medium diced
1	oz	Garlic minced
20	oz	Beef sirloin steak tips, cubed
16	oz	Beef Gravy Concentrate , prepared
6	oz	Water, boiling
4	oz	Potatoes, medium diced
2	oz	Red pepper, roasted, canned and drained, medium diced
1	oz	Raisins
2	oz	Capers in brine, drained
2	oz	Green olives, stuffed
20	oz	Sticky rice, prepared

In a large pan, heat oil over medium heat. Add onions and garlic, stir frequently. Add meat and cook until browned. Add beef gravy and water. Boil, cover and reduce heat to a low simmer. Cook 45 minutes or until meat is fork tender, adding more water if stew becomes too thick. Stir potatoes into stew and cook uncovered until potatoes are tender. Add roasted red pepper, raisins, capers and green olives. Season to taste. Portion 4 oz. of sticky rice on a plate. Ladle 6 oz. stew over rice. Serves 10

Variations: Use chicken in place of beef. For something lighter, use assorted root vegetables and serve over a multi grain or wild rice blend.

Woodland Mushroom Beef Gravy (Woodland Mushroom Burgundy Sauce)

1/4	C	Vegetable oil
1/4	C	Onion fine diced
3	C	Shiitake mushroom, fresh medium sliced
1/4	C	Burgundy red wine*
2	qt	Water
1	tsp	Garlic roasted, minced
1/4	tsp	Thyme, ground
13.6	oz	1 container Beef Gravy Concentrate (No Added MSG) or Burgundy Concentrate (replace wine* with water)

In a sauce pot, sauté onions in oil 2-3 minutes. Add mushrooms; cook 2 minutes. Add wine, cook 2 additional minutes to reduce. Add water, garlic and thyme; boil, stirring occasionally. Immediately add Beef Gravy Concentrate. Whisk thoroughly until mixture is smooth and thickened, stirring occasionally. Any mushroom may be used. Serves 40

Cranberry Hunter Sauce

1	Tbsp	Butter Or Margarine
1/2	Cup	Frozen Pearl Onions
1 1/4	Cups	Shiitake Mushrooms -- Julienned
1/4	Cup	Frozen Whole Cranberries
3/4	Tsp	Tarragon
1 1/2	Cups	Water
1/2	Cup	Cranberry Juice
3/8	Cup	Turkey Gravy Concentrate

In saucepan over med-high heat, melt butter. Add onions, saute 1 min. Add mushrooms, saute 1 minute more. Add cranberries and tarragon. Mix well. Add water and cranberry juice. Heat to boiling over med-high heat, stirring occasionally. Remove from heat. Immediately add Turkey Gravy Conc., whisk until mixture is smooth and thickened, 2-3 mins. Yields 2 cups

Pumpkin Mashed Potatoes

1	gal	Water, boiling see *
1/4	C	<u>Chicken Base</u>
34	oz	Libby's® Pumpkin
2	tsp	Pumpkin Pie Spice
1	C	Butter, unsalted optional
1	gal	Water
2	cont.	<u>Turkey Gravy Concentrate (No Added MSG)</u>
26	oz	Potatoes, instant mashed, not reconstituted

In pot combine 1 gal boiling water, Chicken Base, Pumpkin and pumpkin pie spice; mix well. Add instant mashed potatoes all at once, whisk to distribute all potatoes evenly. Add butter (optional). Let stand one minute, then fluff with utensil. In a sauce pot over medium high heat, bring water to a rapid boil; turn off heat. Immediately add Turkey Gravy Concentrate. Whisk until gravy is smooth and thickened. For creamier mashed potatoes, add more boiling water. Garnish, if desired with sour cream, chopped cilantro and toasted pumpkin seeds. Serves 50

Chicken Stir-fry with Honey Mustard Sauce

Sauce		
2 3/4	C	Water, hot
2 1/4	tsp	Lemon juice
2 1/4	tsp	Tarragon vinegar
1 1/2	tsp	Honey
2	Tbsp	Dijon mustard
1/2	C	Mayonnaise
1/2	C	Sour cream
1/3 C + 1	Tbsp	<u>Chicken Gravy Concentrate</u>

Stir-fry		
1	Tbsp	Vegetable oil
1	Tbsp	<u>Chicken Base</u>
1	tsp	Paprika
1 1/2	lbs	Chicken breast, boneless, skinless, cut on bias
2	Tbsp	Vegetable oil (approximately)
1	Tbsp	Margarine or butter
1	qt	Mushrooms, large diced
2	C	Red bell peppers, julienne cut
2	C	Green peppers, julienne cut
2	C	Green onions, cut on bias

In a saucepot over medium high heat, bring water lemon juice, vinegar, honey, mustard, mayonnaise and sour cream to a boil. Turn off heat. Immediately add Chicken Gravy. Whisk until mixture is smooth and thickened. Set aside; keep hot. In a bowl, combine oil, Chicken Base and paprika. Mix well. Add chicken and mix well. Heat oil as needed in a saute pan over medium high heat. Add chicken; saute until chicken is lightly browned, 3-4 minutes. Remove from saute pan. Melt margarine or butter in a saute pan over medium high heat. Add mushrooms, red & green peppers and onions. Saute until vegetables are tender crisp, 3-4 minutes. Add vegetables and chicken to sauce, mixing well. Serve over rice, pasta or hash brown potatoes. Serves 10

Beef Tips & Forest Mushrooms

11	Oz.	Beef tenderloin tips -- 1/4" x 1" slices
3/4	Tsp	Paprika
1/4	Tsp	Fresh ground black pepper
1	Tbsp	Vegetable oil
2	Tbsps	Butter
1/2	Cup	Pearl onions
1/2	Cup	Green peppers -- large diced
1/2	Cup	Red peppers -- large diced
2/3	Cup	Button mushrooms -- large diced
1/2	Cup	Portabello mushrooms -- large diced
1/2	Cup	Shiitake mushrooms -- large diced
1 1/2	Cups	Water
3/4	Tsp	Tomato paste
2	Tbsps	Burgundy wine
1/3	Cup + 1 Tbsp.	<u>Beef Gravy Concentrate</u>
4	Tbsps	Sour cream
1/2	Tbsp	Dijon mustard

Place beef tips in roasting pan; sprinkle evenly with paprika and pepper. Add oil; toss until well coated, arrange evenly in pan. Sear in 450°F oven, uncovered, stirring occasionally, until evenly browned. Remove from oven, set aside. Melt butter over med-high heat. Add onions and peppers; saute 6-8 minutes. Add mushrooms; saute 4-5 minutes longer, stirring often. Add water, tomato paste and wine. Heat to boiling over med-high heat, stirring occasionally. Immediately add Concentrate, whisk until well blended. Add sour cream and mustard. Return to gentle boil for 2 minutes. Add meat; mix until well blended. Serves 4

Meatballs In Cheese, Herb & Wine Sauce

2	Cups	Water
1/3	Cup + 1Tbsp.	<u>Beef Gravy Concentrate</u>
1/4	Cup	Burgundy wine
3/4	Tsp	Dried rosemary -- crushed
3/4	Cup	Pepper jack cheese, regular or sharp -- grated
1/4	Cup + 2 Tbsp.	Whole milk -- hot
2 1/4	Tsp	<u>Beef Base</u>
2/3	Cup	Dry bread crumbs
3	Tbsp	Onions -- finely chopped
2 1/4	Tsp	Parsley flakes
2 1/4	Tsp	Worcestershire sauce
1	Lb., 2 Oz.	Ground chuck or lean ground beef
1	Large	Egg -- slightly beaten

In sauce pot bring water to rapid boil. Immediately add Concentrate; Whisk until smooth and thickened. Add wine, rosemary and cheese. Heat to gentle boil, stirring constantly to melt cheese. Gently boil 2 minutes, stirring occasionally. Meatballs: Combine milk & Base, whisk until blended. Add crumbs, onions, parsley and Worcestershire, mix well. Add beef and eggs; mix just to combine thoroughly. Shape 24 balls; place in baking pan. Bake uncovered at 400°F, 25-30 minutes, until lightly browned. Drain fat. Add wine to sauce. Serve. Serves 8

Turkey Florentine Sauce

2	Tbsp	Vegetable oil
1/2	C	Onions, chopped fine
7	C	Water
1	C	Half and half cream
1	C	Spinach, frozen, chopped, thawed
13.6	oz	<u>Turkey Gravy Concentrate</u> (No Added MSG) (1 container)

In a sauce pot over medium high heat, sauté onions in oil 1 minute. Add water, cream and spinach. Heat to boiling, stirring occasionally. Immediately add Turkey Gravy Concentrate, whisking until smooth. Allow 2-3 minutes to fully thicken. Serves 42

Tomato Mushroom Sauce over Chicken Breast

2	Cups	Water
1/3	Cup + 1 Tbsp.	<u>Beef Gravy Concentrate</u>
¼	Cup + 1 Tbsp.	Chili Sauce
1	Cup	Mushrooms -- sliced thin
¼	Cup	Green onions -- sliced thin
½	Tsp	Garlic -- minced
½	Tsp	Basil, leaf
¾	Tsp	Balsamic vinegar
10	6 Oz	Boned and skinned chicken breasts
2¼	Tsp	<u>Chicken Base</u>
¼	Cup	Vegetable oil

In sauce pot, heat water to rapid boil. Immediately add Concentrate; whisk until smooth and thickened. Add chili sauce, mushrooms, onions, garlic and basil. Heat to gentle boil over med-high heat, stirring occasionally. Reduce heat to low; cook 5 minutes, stirring occasionally. Add vinegar, mixing well. Blend oil and Base in bowl. Add chicken, toss to coat. Let rest 15 minutes. Broil, saute, grill or poached chicken breast. Serve with sauce. Serves 10

City chicken with Deli Sauce

City Chicken

3	lbs.	Pork, trimmed, 1" cubed
¼	cup	Half & Half
2/3	cup	Bread Crumbs
¼	cup	Vegetable oil
1	cup	Water
1	tsp.	<u>Chicken Base</u>

Place approx. 6 oz. meat on each wooden skewer (soak skewers in water for at least 1 hour prior to using). Coat pork in cream; dredge in bread crumbs. In a large saute pan, heat oil as needed. Saute pork until lightly browned. Place in roasting pan just big enough to hold skewers in 1 layer. Set aside. In a small bowl, combine water and chicken base, mixing well. Pour over city chicken. cover; bake at 400° F. for 1 ½ hours.

Deli Sauce

1 2/3	cups	water
1/3	cup	Burgundy wine
1/3 cup + 1 Tbl.		<u>Beef Gravy concentrate</u>
1 ½	tsp.	Butter or Margarine
2	cups	Mushrooms, sliced medium
1	cup	Carrots, julienne cut
½	cup	Sweet pickles (gherkins), julienne cut

In a 4 qt. sauce pot, bring water and wine to a rapid boil. turn off heat. Immediately add Beef Gravy concentrate. Mix with a wire whip until mixture is smooth and thickened. Set aside; keep hot. In an 8 qt. sauce pot, heat butter over medium high heat. Add mushrooms and carrots; saute until tender, approximately 5-7 minutes. Add sautéed vegetables and pickles to hot sauce. Mix well. Serve sauce over chicken. Sprinkle with chopped parsley. Serves 8

Ball Park Gravy

2	Tbsp	<u>Beef Gravy Concentrate</u>
1	Cup	Boiling Water
¼	Cup	Beer Or Ale
1	Tsp	Dijon Mustard

Mix Beef Gravy Concentrate and water until smooth and thickened. Add beer and mustard, mix until well blended. Serve over pot roast, meat loaf. Yield: apx. 1¼

Spicy Sonoran Style Beef Gravy

2	Cups	Hot Water
½	Cup + 1 Tbsp.	<u>Beef Gravy Concentrate</u>
1	Tbsps	Butter Or Margarine
½	Cup	Onions -- Julienned
¼	Cup	Green Pepper -- Julienned
¼	Cup	Red Bell Pepper -- Julienned
¼	Cup	Mushrooms -- Sliced Medium
½	Cup	Hot Water
2	Tbsps	<u>Chipotle Flavor Concentrate</u>
1	Cup	Tomatoes, Canned -- Diced With Juice

In a sauce pot, heat water to rapid boil. Remove from heat. immediately add Beef Gravy Concentrate. Whisk until smooth and thickened. Set aside, keep hot. In another sauce pot over med-high heat, melt butter. Add onions, green and red peppers; saute 3 minutes. Add mushrooms; saute 2 minutes. Add 2nd amount of water, prepared beef gravy, Chipotle Flavor Concentrate and tomatoes. Heat to boiling, stirring often. Reduce heat and gently boil 2 minutes, stirring often. Yield 1 Qt

Potato Dressing & Turkey Pie

1 1/3	Cups	Water
¼	Cup	<u>Turkey Gravy Concentrate</u>
1 1/3	Cups	Potatoes -- large dice
1 1/3	Cups	Hot water
2	Tbsp + 2 tsp.	Butter or Margarine -- for divided use
	Dash	Salt
2/3	Cup	Onions -- small diced
1/3	Cup	Celery -- small diced
2	Large	Eggs
1/8	Tsp	Poultry seasoning
	Dash	Fresh ground black pepper
½	Cup	Dried cranberries
2 2/3	Cups	Dry bread cubes
8	Oz.	Turkey -- cooked & julienned
1/3	Cup	Hot water

Bring 1st amt. water to rapid boil. Remove from heat. Immediately add Concentrate. Whisk, until smooth and thickened. Set aside. Cook potatoes in 2nd amt. water over med-high heat. Reduce heat; gently boil until tender, apx. 15 minutes. Drain. In mixer, combine ½ the butter, salt and potatoes. Beat on high until smooth. In small saute pan over med-high heat, melt remaining butter. Add onions and celery; saute 3-5 minutes, set aside. In mixing bowl, combine ½ cup prepared gravy, eggs, poultry seasoning and pepper. Whisk until well blended. Add cranberries, bread, turkey, celery, onions, potatoes and 3rd amt. water, mix well. Place in greased 9" pie pan. Bake 350°F 40-45 min. Slice; serve with Gravy. Serves 6

Creole Brown Gravy

1	Cup	<u>Creole Sauce</u>
½	Cup	Prepared <u>Beef Gravy Concentrate</u>
½	Tsp	Old Bay Seasoning

Combine ingredients well. Serve over pasta, ravioli, rice, baked, braised or broiled chicken, seafood, breaded or battered chicken or veal patties.

Tortellini with Prosciutto Sauce

1½	Cups	Water
1/3	Cup + 1 Tbsp.	Chicken Gravy Concentrate
¾	Cup	Canned tomatoes, diced in juice
¼	Cup	Prosciutto or any dry ham -- julienned
½	Cup	Mushrooms -- chopped medium
¾	Tsp	Garlic -- minced
½	Tsp	Black pepper -- cracked
4	Tbsps	Sour cream
1½	Pounds	Cheese tortellini or filling of choice -- fresh, frozen or box
½	Cup	Parmesan or mozzarella cheese -- freshly grated

In sauce pot, boil water, remove from heat. Immediately add Chicken Gravy Conc. Whisk until thickened. Add next 5 ingredients. Heat to boiling over med. heat, stir occasionally. Reduce heat; gently boil 5 mins., stirring occasionally. Add sour cream, mix well. Keep hot. Cook pasta, serve with sauce. Sprinkle with Parmesan. In casserole, use mozzarella. Melt cheese under broiler. Serves 6

Sautéed Pork Medallions with Applejack Sauce

¾	Cup	Mc Intosh apples -- diced large
¼	Cup	Applejack brandy
3	Tbsps	Granulated sugar
1½	Tbsps	Butter or margarine
1/8	Tsp	Cinnamon
1¾	Cups	Apple juice
½	Cup	Water
1/3	Cup + 1 Tbsp.	Pork Gravy Concentrate
2	Tbsp	Sour cream
1/8	Tsp	Caramel color
4½	Pounds	Pork loin, trimmed, silver skin removed
		Salt -- to taste
		Fresh ground black pepper -- to taste
		All-purpose flour -- as needed

In sauce pot, combine apples, brandy, sugar, butter and cinnamon, mixing well. Heat to boiling over medium heat, stirring occasionally. Reduce heat, cover; gently boil 10 minutes, stirring occasionally. Add juice and water. Heat to boiling over med-high heat, stirring occasionally. Turn off heat. Immediately add Concentrate, sour cream and caramel color. Stir until blended, then puree. Cut pork into 1" slices. Place between 2 pieces plastic wrap. Flatten with meat mallet to apx. ¼" thick. Sprinkle lightly with salt and pepper, lightly dust in flour; saute. Serve with sauce. Serves 14

Chicken with Brown Mustard Mushroom Cream Sauce

1	Tbsp	Butter or margarine
2/3	Cup	Mushroom -- sliced thin
2	Cups	Half and half
1½	Tsps	Spicy brown mustard
1/3	Cup + 1 Tbsp	Chicken Gravy Concentrate
2	Tbsps	Green onions -- sliced thin
10		Boned and skinned chicken breasts apx. 5 oz. each

In sauce pot over med-high heat, melt butter. Saute mushrooms 2-3 mins. Add Half & Half and mustard. Heat to boiling. Immediately add Chicken Gravy Conc. Whisk until smooth and thickened, stirring constantly 2-3 mins. Remove from heat. Fold in onions. Broil chicken. Serve with sauce. Serves 10

Turkey Dressing Sandwich with Cranberry Gravy

2	Cups	Water
2/3	Cup	Cranberry juice
½	Cup + 1 Tsp.	Turkey Gravy Concentrate
2/3	Cup	Cranberry sauce, canned or freshly -- made
1	Tbsp + 1 Tsp.	Butter or margarine
¾	Cup	Onions -- finely diced
1	Cup	Celery -- finely diced
2 2/3	Cups	Water
2	Tbsps	Chicken or Turkey Base
2	Tsps	Poultry seasoning
1	Tsp	Ground sage
¼	Tsp	Fresh ground black pepper
¾	Quarts	Dry bread cubes
3	Large	Eggs
3	Pounds	Turkey meat -- cooked, sliced, hot
½	Cup	Butter (as needed) -- soft or melted

In sauce pot, bring water and juice to a rapid boil. Remove from heat. Immediately add Concentrate. Whisk until smooth and thickened. Add cranberry sauce; mix gently. In larger sauce pot over med-high heat, melt butter. Add onions and celery; saute until translucent. Add water, Base, poultry seasoning, sage and pepper. Gently boil over med-high heat, stirring occasionally. Pour mixture over bread cubes. Mix and cool. Add eggs. Mix well. Spray pan with non-stick coating. Put dressing in pan. Bake 350°F for 1 hour. Chill Overnight. Remove from pan; cut 12 slices. Lightly butter both sides. Brown each side slightly on griddle. Place turkey on slice of dressing. Top with gravy. Serves 12

Walnut Crusted Turkey Medallions w/ Shiitake Cranberry Sauce

1	Tbsp	Butter or margarine
½	Cup	Pearl onions -- frozen
1¼	Cups	Shiitake mushrooms -- julienned
½	Cup	Cranberries, whole, frozen
2	Tsp	Fresh tarragon -- finely chopped
1¼	Cups	Water
¾	Cup	Cranberry juice
1/3	Cup + 1 Tbsp	Turkey Gravy Concentrate
½	Tsp	Salt
1/8	Tsp	Fresh ground black pepper
2½	Pounds	Boneless, skinless turkey breast cut into 2 oz. medallions
¼	Cup	All-purpose flour
2	Large	Eggs -- beaten
1	Cup	Walnuts -- finely ground
1	Cup	Dry bread crumbs
½	Cup	Vegetable oil (as needed)

Melt butter over med-high heat. Add onions, mushrooms, cranberries and tarragon. Saute 2-3 mins. Add water and juice; heat to rapid boil. Turn off heat. Immediately add Conc. Mix gently until smooth and thickened. Lightly season turkey with salt and pepper. Coat lightly with flour, then with eggs. Combine walnuts and bread crumbs. Dredge turkey in mixture. Heat oil over med-high heat in large saute pan. Saute turkey until lightly browned, apx. 1 minute per side. Place on baking sheet; bake at 350°F for 12-14 mins. Serve Sauce over medallions. Serves 10

Apple Gravy for Pork Loin

3	Cups	Apple Juice
1	Cup	Hot Water
¼	Container	<u>Pork Gravy Concentrate</u>
1	Cup	Granny Smith Apples (1/2 Lb.) -- Grated
1/8	Cup	Apple Jelly
¼	Cup	Walnuts -- Diced Fine
1	Tbsps	Sugar
1/8	Tsp	Cinnamon

Add all ingredients to sauce pot. Heat to boiling over med-high heat. Reduce heat and gently boil 5 minutes, stirring occasionally. Serve. Yield: apx. 1 Quart

Old Fashioned Chicken Pot Pie

Topping

1/2	C	Cornmeal, yellow
1/2	C	Flour, all purpose
1/2	tsp	Baking powder
1/2	tsp	Salt
1		Egg
1/2	C	Milk
2	Tbsp	Vegetable oil

Pot Pie

1	Tbsp	Margarine or butter
3/4	C	Mushrooms, Quartered
2 1/4	C	Water, hot
1	C	Potatoes, medium diced
1 1/4	C	Carrots, julienne cut
1/2	C	Celery, julienne cut
1/2	C	Peas, frozen
3/4	tsp	Salt
1/8	tsp	White pepper, ground
Dash		Thyme, leaf
1/3 C + 1	Tbsp	<u>Chicken Gravy Concentrate</u>
6	oz	Chicken meat, cooked, medium diced

In a large bowl, combine cornmeal, flour, baking powder and salt In a separate bowl, beat eggs, milk and oil. Add egg mixture to dry ingredients; mix until just blended. Set aside. In a saucepot, melt margarine or butter over medium high heat. Add mushrooms; saute 2 minutes. Add water, potatoes, carrots, celery, peas, salt, pepper and thyme. Cover. Heat to boiling; reduce heat and gently boil for 8 minutes, turn off heat. Immediately add Chicken Gravy Concentrate. Mix until gravy is smooth and thickened. Add cooked chicken, mix well. Ladle 8 oz into stoneware crocks. Pour 2 1/2 oz cornmeal topping evenly over mixture. Bake at 400°F 20-25 minutes. Serves 4

Pork Chops with Vermont Sauce

2	Cups	Water
1/3	Cup + 1 Tbsp	<u>Pork Gravy Concentrate</u>
¼	Cup	Maple syrup
¾	Cup	Vegetable oil
1½	Tbsp	<u>Chicken or Pork Base</u>
To Taste		Herbs, dried or fresh -- optional
18		4 oz. pork chops

Sauce: Bring water to rapid boil. Remove from heat. Immediately add Concentrate. Whisk until smooth and thickened. Add syrup. Mix well. Keep warm.

Chops: Combine oil, Base and herbs. Coat chops. Bake, broil, saute or grill. Serve with sauce. Serves 9

Stuffed Pork Loin with Apple Gravy

Seasoning glaze:

1 1/2	Tbsp	Margarine or butter
1 1/2	Tbsp	Apple jelly
1/3	C	Apple juice
2	Tbsp	<u>Pork Base</u>

Stuffing:

1 1/2	Tbsp	Margarine or butter
1/3	C	Celery, small diced
1/3	C	Onions, small diced
1 3/4	C	Apple juice
3/4	C	Granny Smith apples, small diced
1/3	C	Cranberries, chopped
1/3	C	Walnuts, small diced
1 1/2	Tbsp	Sugar
1/8	tsp	Cinnamon
4 1/2	C	Dry bread, fine diced, or stuffing mix, unseasoned
1		Egg

Stuffed pork loin:

3	lbs	Pork loin, boneless
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Gravy: (See recipe on page 11)

In a saucepan over medium heat, melt margarine or butter. Add apple jelly, apple juice and Pork Base. Stir until apple jelly is melted and ingredients are well blended. Set aside. In a sauce pot over medium high heat melt margarine or butter. Add celery and onions; saute 1-2 minutes. Add apple juice, apples, cranberries, walnuts, sugar and cinnamon. Heat to boiling; reduce heat and gently boil 3-5 minutes, stirring frequently, until apples are tender. Remove from heat. Add bread and eggs. Mix well. Cut pork loin lengthwise halfway through. Flatten with a meat mallet. Brush with a portion of seasoning glaze. Spread stuffing evenly down the center of the pork loin. Roll tightly; tie with string. Place in baking pan; brush with seasoning glaze. Bake in a 325°F oven 1 hour 15 minutes or to 160°F internal temperature. Serve gravy over stuffed pork loin. Serves 10

Chicken Jambalaya

1	Tbsp	Vegetable oil
1	Tsp	<u>Chicken Base</u>
1¼	Pounds	Chicken pieces-thighs, legs or wings -- may be used
4	Oz.	(¾ cup) Bacon -- medium diced
1	Cup	Green pepper -- medium diced
½	Cup	Onions -- medium diced
½	Cup	Celery -- medium diced
1½	Cups	Water
½	Cup	Tomatoes, canned -- diced in juice
1/3	Cup + 1 Tbsp	<u>Chick Gravy Concentrate</u>
¼	Tsp	Cajun seasoning

Combine oil and Base, coat chicken. Place on sheet pan, cover with foil. Bake at 350°F for 30-40 minutes or until tender. Set aside. In sauce pot over med-high heat, saute bacon until crisp. Add peppers, onions and celery. Saute 2-3 minutes. Add water and tomatoes. Bring to boil on med-high heat, stirring occasionally. Immediately add Chicken Gravy Conc. and Cajun seasoning. Whisk until well blended and thickened. Add chicken, return to gentle boil for 3-5 minutes, stirring occasionally. Serve over seasoned rice. Serves 5

Unstuffed Cabbage

3 1/2	C	Mashed potatoes
2	C	Water, hot
1/3 C + 1 Tbsp		Pork Gravy Concentrate
1 3/4	lb	Sausage, ground, pork
1 1/2	C	Onions, medium diced
2	C	Green beans, frozen cut
1 1/4	C	Corn, frozen, whole kernel
1	C	Water, hot
4 1/2	C	Cabbage, julienne cut
2 1/4	C	French-fried onions, canned

In a sauce pot, bring water to a rapid boil. Turn off heat. Immediately add Pork Gravy Concentrate; whisk until mixture is smooth and thickened. Set aside; keep hot. In a sauce pot, combine sausage and onions. Saute until lightly browned over medium high heat. Remove from heat; drain excess fat. Stir in gravy until well blended. Set aside. Cook green beans and corn, following package directions. Combine cooked vegetables; mix well. In a sauce pot, heat water to boiling. Add cabbage. Cover pot; reduce heat and gently boil until tender crisp, approximately 5 minutes. Drain.

Assembling 1 (10 oz) portion:

1/3	C	Mashed potatoes
1/2 C + 1 Tbsp		Sauteed pork, onions and gravy
1/4 C + 1 Tbsp		Corn and green beans
1/4	C	Cabbage
1/4	C	French-fried onions, canned

Lightly oil the bottom and sides of a casserole dish. Spread mashed potatoes evenly over bottom of dish. Add meat and gravy mixture; spread evenly. Spoon on corn and green beans. Cover with cabbage. Bake covered in a 350°F oven for 20 minutes. Remove cover; top with French fried onions. Return to oven for 5 min Serves 8

Down Home Turkey Tetrazzini

1	Tbsp	Butter Or Margarine
½	Pound	Mushrooms-Fresh Or Canned -- sliced medium
1	Quart	Prepared Turkey Gravy Concentrate
¾	Pound	Turkey-Cooked -- cut 1/2 x 1" strips
1	Oz	Pimiento -- chopped
1	Tsp	Salt (Optional) -- or to taste
6	Oz.	Thin Spaghetti-Cooked Al Dente -- per pkg directions

In large skillet, melt butter over med-high heat. Add mushrooms; saute 3 minutes. Set aside. In sauce pot, combine gravy, turkey, pimiento, salt and mushrooms. Heat to boiling over med-high heat, stirring occasionally. Reduce heat; gently boil 2-3 minutes. Place pasta in a baking dish, form a "well", pour sauce in. Bake at 350°F for 10 minutes. Garnish with grated parmesan and slivered almonds, if desired. Serves 7

Macaroni and Cheese Mexicana

3/4	C	Elbow macaroni
1 1/2	C	Water, hot
1 1/2	C	Milk
1/3 C + 1 Tbsp		Chicken Gravy Concentrate
1	C	Cheddar cheese, sharp, grated
1	tsp	Hot pepper sauce
1	Tbsp	Vegetable oil
6	Tbsp	Onions, medium diced
2	Tbsp	Green peppers, medium diced
2	Tbsp	Red bell peppers, medium diced
1/2	tsp	Jalapeno peppers, fine diced
12	oz	Chicken or turkey, ground
2 1/2	C	Corn, frozen, whole kernel
1/2	C	Cheddar cheese, sharp, grated

Cook macaroni following package instructions. Drain; set aside. In a sauce pot, heat water and milk to boiling. Immediately add Chicken Gravy. Whisk until smooth and thickened. Add cheese and hot pepper sauce. Stir until cheese is melted. Turn off heat. Set aside; keep hot. In a sauce pot, heat oil over medium high heat. Add onions, green, red and jalapeno peppers; saute 3 minutes. Add ground chicken or turkey. Saute over medium high heat until cooked and lightly browned. Combine macaroni, cheese sauce, corn and meat. Mix until well blended. Place 6 oz hot mixture in an 8 oz casserole dish. Sprinkle with grated cheese. Bake in a 375°F oven 15-20 minutes. Serves 9

Sauteed Pork Medallions with Apricot Peanut Glaze

Apricot Peanut Glaze:

1/2	C	Water
1	C	Apricot Preserves
2	Tbsp	Peanut butter, creamy or chunky
1	Tbsp	Brown sugar
1/2	tsp	Hot pepper sauce
1/8	tsp	White pepper, ground
2	C	Water, hot
1/3 C + 1 Tbsp		Pork Gravy Concentrate

Pork Medallions:

1	Tbsp	Salt
1/2	tsp	White pepper, ground
1	C	Flour, all purpose
5	lbs	Boneless pork loin, sliced into 2 ½ oz slices
1/2	C	Vegetable oil (approximately)

Puree water, apricot preserves, peanut butter, brown sugar, hot peppers sauce and white pepper in food processor or blender until smooth. In a sauce pot, bring water and pureed mixture to a rapid boil; turn off heat. Immediately add Pork Gravy Concentrate. Whisk until mixture is smooth and thickened. Set aside; keep hot. In a bowl, combine salt, pepper and flour. In a saute pan, heat oil as needed over medium heat. Dredge pork in seasoned flour; saute until lightly browned on each side. Place slices on a lightly oiled sheet pan. Bake in a 400°F oven for 6-8 minutes. Serve Glaze over medallions. Serves 16

Turkey Pinwheels With Florentine Sauce

Florentine Sauce

1½	Tsps	Butter Or Margarine
2	Tbsps	Onions -- Diced Fine
3	Tbsps	Sauterne Wine
1¾	Cups	Hot Water
¼	Cup	Half And Half
2	Tbsps	Frozen Chopped Spinach
1/3	Cup + 1 Tbsp.	<u>Turkey Gravy Concentrate</u>

Pinwheels

¼	Cup	Butter Or Margarine
¼	Cup	Onions -- Diced Fine
3	Cups	Frozen Chopped Spinach
½	Cup	Water
3	Tbsps + 1 Tsp	<u>Turkey Base</u>
2	Pounds	Ground Turkey
1½	Cups	Onions -- Diced Fine
1	Cup	Dry Bread Crumbs
¼	Tsp	Ground White Pepper
2		Eggs

Florentine Sauce: In a sauce pot melt butter over med-high heat. Add onions; saute 3-5 mins. Add wine. Heat to boiling. Reduce liquid to ½ original volume over medium heat, stirring occasionally. Add water, half & half and spinach. Bring liquid to a rapid boil. turn off heat. Immediately add Turkey Gravy Conc. Whisk until mixture is smooth and thickened. Set aside; keep hot.

Pinwheels: In a sauce pot melt butter over med-high heat. Add onions; saute 2-4 minutes. Add spinach. Cover. Heat to boiling; reduce heat and gently boil 3-5 minutes. Drain and squeeze out excess liquid. Chill. In a large mixing bowl, combine water and Turkey Base. Add turkey, onions, bread crumbs, pepper and eggs. Mix until well blended. Spread mixture evenly on greased parchment paper or plastic wrap (apx. 9" x 16") Top with spinach mixture. Roll. Remove parchment paper; place on baking tray. Bake at 350°F for 50 minutes. Slice. Top with sauce. Serves 10

Three Peppercorn Beef Gravy

2	qt.	Water
1	tsp.	Peppercorns, pink, cracked
1	tsp.	Peppercorns, green
1	tsp.	Peppercorns, white
1	cont.	<u>Beef Gravy Concentrate (13.6 oz)</u>

In a sauce pot, bring water and peppercorns to a boil. Immediately add Beef Gravy Concentrate. Blend thoroughly with a wire whip until mixture is smooth and thickened Serves 36

Silver City Meat Loaf with Spicy Beef Gravy

Meat Loaf

1 ¼	cups	Hot water
2	Tbl.	<u>Beef Gravy Concentrate</u>
1	qt.	Fresh bread crumbs
1 ½	cups	Onions, fine dice
1/3	cup	Green peppers, fine dice
1/3	cup	Red Bell peppers, fine dice
2	Tbl.	Chili powder
3	Tbl.	Ground cumin
¾	tsp.	Hot red pepper sauce
¾	tsp.	Ground black pepper
3	each	Eggs
3	lbs.	Lean ground beef

In a large bowl, combine water and Beef base; stir until well blended. Add bread crumbs, stir to moisten. Add onions, green peppers, red peppers, chili powder, cumin, red pepper sauce, black pepper, eggs and beef. Mix until well blended. Form into loaf, place in roasting pan. Bake in 350° F. oven for approximately 45 minutes.

Spicy Beef Gravy

2	cups	Hot water
1/3 cup + 1	Tbl.	<u>Beef Gravy Concentrate</u>
1	Tbl.	Butter or margarine
½	cup	Onions, julienne cut
¼	cup	Green peppers, julienne cut
¼	cup	Red bell peppers, julienne cut
2 ½	tsp.	Jalapeno peppers, fine dice
¾	cup	Mushrooms, sliced medium
1	cup	Canned diced tomatoes in juice
½	cup	Hot water
1/8	tsp.	Ground black pepper
¼	tsp.	Hot red pepper sauce

In a 4 qt. sauce pot, heat water to rapid boil. Immediately add Beef Gravy concentrate. Turn off heat. Stir with a wire whip until mixture is smooth and thickened. Set aside; keep hot. In a 4 qt. sauce pot, melt butter over medium high heat. Add onions, green peppers, red peppers, and jalapeno peppers; saute 3 minutes. Add mushrooms; saute 2 minutes. Add prepared beef gravy, tomatoes, water, pepper and red pepper sauce. Heat to boiling, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Slice meat loaf and serve with beef gravy. Serves 12

Kansas City Steak Soup

1	Tbl.	Vegetable Oil
6	oz.	Beef round, small dice
¾	cup	Carrots, medium dice
¾	cup	Celery, medium dice
¾	cup	Onions, medium
3	cups	Water
1/3 cup + 1	Tbl.	<u>Beef Gravy concentrate</u>
¾	cup	Potatoes, medium dice

In an 8 qt. sauce pot, heat oil. Add beef; saute over medium high heat approximately 8-10 minutes. Add carrots, celery and onions. Saute over medium heat 3-5 minutes. Add water, cover. Heat to boiling; reduce heat and gentle boil until meat is tender, 20-30 minutes. Add Beef Gravy Concentrate to boiling liquid, mixing well. Add potatoes. Heat to boiling. Reduce heat and gently boil until potatoes are tender, 7-10 minutes, stirring occasionally. Serves 7

NOTE: Adjust ingredients to your taste.