

Chef Tips & Tricks for Perfect Gravy



- **Gravy Preparation**
 - Use the water temperature recommended on the gravy package.
 - Bring water to a full rolling boil before adding gravy slurry mix to activate starches for proper thickening.
 - Prepare only the amount needed for immediate service to avoid waste and quality issues.
- **Gravy Holding**
 - Hold gravy at a minimum of 165°F on a preheated steam table, for a max of 6 hours for best quality.
 - Use clean inserts and utensils when refilling or serving from the steam table.
 - Do not mix old and new gravy, or hot and cold gravy together.
- **Gravy Reheating**
 - Reheat gravy on the stove, not on the steam table.
 - Bring gravy to at least 165°F quickly, ideally to 190°F for safety and consistency.
 - If using a microwave, alternate heating and stirring until 165°F is reached.
- **Gravy Storage (not recommended, but if necessary)**
 - Pour hot gravy into shallow stainless steel pans.
 - Refrigerate immediately to below 45°F.
 - Do not mix previously cooked gravy with a new batch.
- **Sanitation & Safety**
 - Avoid “double dipping” – enzymes in saliva (amylase) break down thickening agents and thin the gravy.
 - Use clean equipment and utensils at all stages: preparation, holding, and storage.
- **Storage of Unopened Gravy Packages**
 - Store at room temperature.