



ROASTED TURKEY SKILLET GRAVY

You can have it all: thick, savory gravy with homemade look and flavor, excellent holding time, and quick and easy preparation – just add water. Our secret is the authentic turkey flavor along with roux flakes in the mix for the taste of Grandma's Thanksgiving gravy.



Exceptional menus start with top-notch ingredients

Quality and consistency throughout its more than 150-year history reflect the Monarch® commitment to best-in-class flavor, safety and convenience. Monarch has delivered on this promise throughout the years and continues to do so every day.

Product Inspiration

Made with real turkey for an authentic flavor, roux flakes for velvety thickness and just the right amount of seasoning, it's a gifted performer that transforms any dish into a mouthwatering treat. Incredibly easy to make, just add water — or for extra texture and flavor use chicken or turkey stock. The golden yellow color stirs up the look of pan drippings, but ours is trans fat free and consistently delicious.

Suggested Uses

- Ladle on roasted or baked turkey
- Pour on mashed potatoes or rice
- Spoon on biscuits

Features/Benefits

- Real turkey in the mix for homemade flavor
- Unique flavor that tastes like it has been made from pan drippings
- Exceptional holding time at 165°F
- From stove to table in under 15 minutes

Recipe: Open Faced Turkey Sandwich

INGREDIENTS

- 6 oz Metro Deli® Deep Fried Turkey Breast, sliced thick
- 2 oz Monarch Cranberry Sauce
- 1 sl Hilltop Hearth® Wheatberry Bread
- 2 oz Monarch Roasted Turkey Skillet Gravy, prepared

PREPARATION

Toast wheatberry bread in toaster or on griddle. Heat turkey breast on griddle. Spread cranberry sauce on toasted bread. Top with hot turkey slices. Place on serving plate. Ladle roasted turkey gravy over the top of the sandwich. Serve hot.

A-Code	Product Description	Pack Size
7667322	Roasted Turkey Skillet Gravy	6/18.3 oz.



For more information about Monarch® products, visit www.usfoods.com or contact your local US Foods representative. 08-2013