

Brown Gravy Mix (Freeze Dried Pantry Recipe)

This will make as much or as little as you want

[Nessa's Nook: Home made brown gravy mix dry](#)

Ingredients:

1 C Flour
1 Tbsp Beef Bouillon
1 Tbsp Onion Powder
1 Tbsp Garlic Powder
½ Tbsp Pepper
1 tsp Parsley



Directions:

1. Put all ingredients in a large bowl and whisk together.
2. Store in a jar, has about a 6 month shelf life.
3. Use 2 TBSP per 1 cup of water to make your brown gravy.
4. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: This is not freeze dried, but is shelf stable for at least 6 months	Rehydration: 2 Tbsp to 1 cup of boiling water, cook on stove until thick and bubbly.
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www.freezedryingcookbook.com

Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray