

Custom Culinary Pan Roast Gravy Mixes

Brown #1252, Beef #3586, Chicken #1253, Turkey #1254, Peppered #1525, Country #1255

Easy to use gravy mixes, No MSG, 1 trans fats. Just add water, boil and serve.

Store 15 months, for best flavor.

Peppered/ Country Gravy Mix

20 oz gravy mix or 4 cups mix – 1 gallon water or 4 quarts will yield a gallon of gravy

10 oz gravy mix or 2 cups mix - ½ gallon water or 2 quarts

5 oz gravy mix or 1 cup mix- 1 quart water or 4 cups

2.5 oz gravy mix or ½ cup mix– 2 cups water

Beef, Chicken, Turkey and Brown gravy mixes.

Pour one gallon of warm water (100°F/38°C) into a saucepan. Gradually add one full bag (12 ounces) of mix to warm water, whisking thoroughly. Bring to a boil (212°F/100°C), stirring frequently. Reduce heat and simmer 3-5 minutes. Serve immediately For Half Bag: In saucepan, gradually add 6 ounces of mix to 1/2 gallon of warm water (100°F/38°C), whisking thoroughly. Continue with directions above

12 oz gravy mix or 2 cups mix – 1 gallon water or 4 quarts will yield a gallon of gravy

6 oz gravy mix or 1 cup mix - ½ gallon water or 2 quarts

3 oz gravy mix or ½ cup mix-- 1 quart water or 4 cups

1.5 oz gravy mix or ¼ cup mix – 2 cups water

Ideas for gravy usage.

Use Chicken gravy over the cordon blue chicken

Breakfast casseroles, base for pot pies, As a substitute for soups

Country gravy with chicken flavoring over the Holten Chicken Fried steaks

Custom Real Meat First Bases- Sodium -920 mg per 8 oz

MSG Free- Gluten Free- 0 trans fat paste base

Beef #1039, Chicken # 1038, and Ham #1388, and Au Jus Base #2061

Add to soups, stews, roast ham or chicken dishes. Will enhance the flavor of your meat.

1 lb- 5 gallons boiling water

½ lb. 2.5 gallons

¼ lb – 5 quarts

¾ tsp in 1 cup water

To prepare soup or broth, dissolve 1 lb. of Base in 5 gallons of boiling water. For a smaller quantity, dissolve 3/4 teaspoon of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 5 quarts of boiling water.

Granular Flavored Soup Bases- Sodium -1,250 mg per 8 oz

MSG Free-

Chicken #1040, Beef #1041

Use in soups, or as a broth

To prepare soup or broth, dissolve 1 lb. of Base in 5 gallons of boiling water. For a smaller quantity, dissolve 1 teaspoon of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 5 quarts of boiling water.

1 lb- 5 gallons boiling water

½ lb. 2.5 gallons

¼ lb – 5 quarts

¾ tsp in 1 cup water

Shirley J's Universal Sauce

Soups, sauces, gravies casseroles

Yield: 3 gallons to a bag.

Mix 1 to 4 parts water, so 1 cup mix to 4 cups water

Just add water, stir and boil. Our Universal Sauce creates a perfect white sauce every time. Use in any recipe application where a cream sauce is the base. has only 35 calories in a ¼ cup serving! Our sauce will not curdle, or fail even when frozen and re heated. Used by professional Chefs for over 35 years!

Recipes from Shirley J's website

BROCCOLI CHEESE SOUP

Ingredients:

- 2 cups fresh broccoli cut into bite size pieces, blanched
- 4 cups water
- 1 cup **Shirley J Universal Cream Soup & Sauce Mix or White Cheddar**
- 2 cups grated cheddar cheese

DIRECTIONS:

Combine water and sauce mix, stir well. Bring mixture to a boil, and add cheese, stir, add broccoli. Simmer for 3-5 minutes. Garnish individual bowls of soup with shredded cheese, if desired.

Note:

This recipe can be made gluten-free by using **Shirley J Gluten-Free Cream Soup & Sauce Mix** and serving over gluten-free pasta.

ALFREDO SAUCE

INGREDIENTS:

- 4 cups water
- 1 cup **Shirley J Universal Cream Soup & Sauce Mix**
- 1/2 teaspoon granulated garlic
- 1/2 cup grated Parmesan
- 1 tablespoon **Shirley J Pizza & Pasta Seasoning**

DIRECTIONS:

In a medium saucepan add all ingredients except for Parmesan cheese. Mix thoroughly and bring to a slow boil, simmer 5 minutes.

Add Parmesan and stir until melted.

Note:

This recipe can be made gluten-free by using **Shirley J Gluten-Free Cream Soup & Sauce Mix** and serving over gluten-free pasta.



CHEESY ASPARAGUS AND RICE

Ingredients:

- 2 cups long grain rice
- 3½ cups water (to cook rice)
- 1 tablespoon butter
- 4 cups water
- 1 cup **Shirley J Universal Cream Soup & Sauce Mix**
- 1 cup fresh asparagus, chopped
- 16 ounces processed American cheese

DIRECTIONS:

In a stockpot, combine rice, water, and butter and bring to a boil. Turn heat to low and cover for about 15 minutes. While rice is cooking, combine, water and sauce mix in a sauce pan, stir. Bring to a slow boil, simmer for 3-4 minutes then add asparagus and cheese. Stir until cheese is melted, remove from heat. Add asparagus mixture to fully cooked rice. Cover and let stand for five minutes. Stir gently and serve.

Note:

This recipe can be made gluten-free by using **Shirley J Gluten-Free Cream Soup & Sauce Mix** and serving over gluten-free pasta.

Cream of Mushroom Soup

Yield: 6 servings

Serving Size: 2 cups

INGREDIENTS

Amount	Ingredients
¼ cup	Butter, Salted
1 clove garlic	Garlic, Fresh, Crushed, Chopped
½ Onion	Onions, Yellow, Fresh, Small Diced
1 1/2 cups	Mushrooms, White, Fresh, Medium Diced
4 cups	Water, Hot
1 cup	Half & Half
2 Tlb.	Custom Culinary® Chicken base
1 cup	Universal sauce mix
1 Tlb	Parsley, Fresh Chopped



DIRECTIONS

In a stockpot over medium high, heat butter. Add garlic, onions, mushrooms; sauté 4-6 minutes until translucent

Add hot water, half and half and Custom Culinary® Chicken Base. Heat to 190°F. Reduce heat. Add Shirley J's Universal sauce, stirring briskly with a wire whisk until smooth. Gently boil approximately 4-6 minutes. Salt and pepper to taste.

Yield Approx. 12 cups soup

Garnish with parsley and serve.



Heather Hill of Gunnison, Utah loves this roast recipe, she uses AP's Rosie's Ranch dressing mix #1032 and Custom Culinary Au Jus base #2061 as the seasoning substitute. She especially loves the way the Au Jus base masks the gaminess of venison.

Mississippi Roast

Prep Time	Cook Time	Total Time
5 mins	8 hr	8 hr 5 mins

Five simple ingredients, zero effort, 100% dinner & leftover satisfaction! Mississippi roast will be your new family favorite!

Servings: 8 -10

Ingredients

- 3- pound chuck roast
- 1- ounce packet of dry ranch seasoning mix
- 1- ounce packet of dry au jus gravy mix
- 6 tbsp unsalted butter
- 1/4 cup water
- 5-6 pepperoncini

Instructions

1. Add 1/4 cup of water into the insert of your slow cooker then place the chuck roast on top.
2. Sprinkle the dry ranch seasoning mix on top of the chuck roast, then sprinkle the dry au jus mix on top, then place 6 tbsp. of butter on top of the roast, and finally 5-6 pepperoncini around the roast.
3. Cook on low for 8 hours.
4. Shred and serve with gravy.

Recipe Notes

[Click here for a quick recipe video for your viewing pleasure!](#)

You can serve this with a side of mashed potatoes and vegetables, or serve it on top of white/brown rice, or make a sandwich out of it. The gravy can get pretty salty by itself so I'd go light on the salt for the side dishes that you're serving with this roast.

Mississippi Roast - <https://www.tablefortwoblog.com/mississippi-roast/>



7 Tips To Navigate the Busy Holiday Season and Still Get Dinner on the Table

Use the cook once, eat twice method. The idea is that you are doubling the recipe for something one night and repurposing it into a new and delicious meal for another night, a different meal that you'll actually enjoy eating.

Create a meal plan. Planning ahead is the secret to getting dinner on the table. No one wants to decide at 5:00 what they are having for dinner. By then it's just easier to grab a pizza. But if you know in advance what you are cooking the hardest part is done. Many times dinner can be in the Crockpot before you leave for work (think AP's delicious soups) and you can come home to dinner already prepared.

Plan simple, easy meals; casseroles, partially prepared foods, and crock pot meals make dinner so much easier. AP has so many foods that make getting dinner on the table quick and easy.

Have breakfast for dinner. It's something new for a change and comes together quickly.

Share cooking responsibilities. Preparing dinner as a family is such a good way to connect after a busy day. Someone can chop vegetables while someone else stirs whatever is on the stove. Kids who help cook are more interested in eating what is served and memories of cooking together will last a lifetime.

Keep a running shopping list on your fridge or on your phone. It's so frustrating to get home from the store and realize you forgot something important. Keeping a running list will save you from the stress of having to remember what to put on the list in the first place and it will make it easier when you go to place your AP order or run to the grocery store to know what you need. And it saves so much time to know what you need in advance.

Use paper plates and plastic utensils. Enough said. Who has time to do the dishes during the holidays?

Meal time can be a great time to make family connections, and serve your family nourishing meals. These few tips will make it possible – even during the busy holiday season. Pick your favorite one and try it this year!



Prime Rib

What Makes Prime Rib So Special?

Prime rib has a large "eye" of meat in the center, which is juicy, tender, and marbled with fat. This eye has a fat-marbled muscle around it, and the whole thing is surrounded by a thick cap of fat. All this means that prime rib is tender because the muscles aren't heavily used, stays juicy because of all the fat, and is extremely flavorful and beefy, all contributing to its high price.

Prime rib is technically a roast, not a steak. That is, unless you slice the ribs into steaks *before* cooking, in which case it becomes a rib eye steak.

A standing rib roast, also known as prime rib, is a cut of beef from the primal rib, one of the nine primal cuts of beef. While the entire rib section comprises ribs six through 12, a standing rib roast may contain anywhere from two to seven ribs.

A scooped & tied standing rib roast will have the bones taken off and then tied back on.

A rib eye roast is a boneless prime rib. The beef is cut from the rib section, the largest central area of the steer, located in between the chuck and the short loin, just above the plate.

April 27 is National Prime Rib Day

Directions for cooking Prime Rib

Allow prime rib to sit in the refrigerator overnight uncovered on a tray. Salt it first so the salt can penetrate all the way through the meat.

Bring prime rib to room temperature before cooking. Let it sit out for approximately 2 hours.

Season the prime rib with seasoning of your choice; garlic, rosemary, onion powder etc.

Sear it on high heat in oil on all sides until there is a nice brown to it.

Place in the Crockpot on low for 3-4 hours or until the internal temperature is 120 degrees, measured with a meat thermometer. The roast will continue to cook as it sits. Serve when the temperature reaches 130 degrees.

- 120° - rare
- 130° - medium rare
- 140° - medium
- 150° - medium well
- 160° - well done



Dump and Bake Meatball Casserole

Yield 4 -6

Ingredients

- 1 (16 ounce) package uncooked rotini pasta
- 1 (25 ounce) jar marinara sauce
- 3 cups water
- 14 oz Italian Style Meatballs #9142(about ¾ bag)
- 2 cups shredded mozzarella cheese
- Optional: Parmesan cheese and fresh chopped herbs (such as basil, oregano, and parsley) for garnish

Instructions

- Preheat oven to 425 degrees F.
- In a large baking dish, stir together uncooked pasta, marinara sauce, water, and meatballs. Cover tightly with aluminum foil and bake for 35 minutes.
- Uncover; stir. At this point you should check the pasta to make sure that it is al dente (firm but just about finished cooking). If it's still too hard, cover the dish and return to the oven until pasta is al dente. Then move on to the next step.
- Sprinkle mozzarella over the top and bake uncovered for 5-10 more minutes (or until cheese is melted and pasta is tender).

Recipe adapted from Food.com

From <<https://www.theseasonedmom.com/dump-and-bake-meatball-casserole/>>



Holiday Baking & Candy Making

How to Melt Chocolate

On the stove top: Double boiler over low heat, can also use a sauce pan and heat-proof metal or glass bowl. Stir occasionally as it softens. (<https://www.realsimple.com/food-recipes/cooking-tips-techniques/preparation/melt-chocolate>)

Microwave: Microwave safe bowl—30 second intervals stirring well between heating until smooth and shiny.

Fruit and Nut Bark

1. Cover a cookie sheet (#4020) with wax paper and include extra so chocolate doesn't touch the pan.
2. Melt 2 cups Ghirardelli Real Milk Chocolate Chips (#1302). Spread onto wax paper. Cool in refrigerator for 30 minutes.
3. Melt 2 1/2 cups Ghirardelli Classic White Vanilla Chips (#1306). Spread over 1st layer of chocolate. Cool in refrigerator for 30 minutes.
4. Melt 2 cups Ghirardelli Real Milk Chocolate Chips (#1302). Add 1 cup Fisher Fruit & Nut Snack Mix (#1311). Spread onto 2nd layer of white vanilla chocolate. Cool in refrigerator for 30 minutes.
5. Break into pieces and serve or put in festive container for a gift.



Chocolate Covered Carmel Pretzels

Ingredients:

Snyder's Pretzel Snaps (#2319)

J. Carmel Block (#9068)

Ghirardelli Chips—Real Milk Chocolate Chips (#1302), Real Semi-Sweet Chocolate Chips (#1305), Classic White Vanilla Chips (#1306)

Directions:

Lay pretzels on a parchment lined cookie sheet. Cut up caramel into bite size pieces and lay on pretzel. Warm in 350° oven just until caramel starts to soften (1-2 minutes). Remove from heat and top with another pretzel snap and push down to create a sandwich. Let cool. Melt some chocolate and then dip pretzel sandwiches 1/2 or more with chocolate and let cool on parchment paper.



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Festive Macaroons

Ingredients:

1 batch Marvelous 'n Chewy Macaroon Mix (#1965)

Ghirardelli Chips (#1302—Real Milk Chocolate OR #1305—Real Semi-Sweet Chocolate)

A variety of toppings—Crushed Oreo Pieces (#8132), chopped nuts (#1293—Walnuts, #1294—Almonds, #1292—Pecans)

Directions:

1. Prepare one batch of macaroon cookies per bag instructions. Scoop onto a parchment lined cookie sheet with a cookie scoop and bake in a ball for chewy cookies or flatten for crispier cookies according to time on package.
2. While cookies cool, prepare melted chocolate and any desired toppings in separate bowls.
3. Dip macaroon cookie in melted chocolate and then dip or sprinkle any desired toppings on melted chocolate then put in refrigerator to harden for 30 minutes.



Turtles

Ingredients:

Fancy Pecan Halves (#1292)

J. Caramel Block (#9068)

Ghirardelli Real Milk Chocolate Chips (#1302)

Directions:

1. Place 2 pecan halves side by side on parchment lined cookie sheet.
2. Place a bite-sized piece of caramel on each set of pecans.
3. Warm in 350° oven just until caramel starts to melt (1-2 minutes).
4. Let cool then dip 1/2 to all of caramel pecans in melted chocolate then place back on parchment paper.
5. Cool in refrigerator for 30 minutes for chocolate to harden.



HAPPY
HOLIDAYS