

Mushroom Soup and Gravy Base

Article No. 1177 (270 g/9.5 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving:**
1 Mushroom Soup Base = 9 cans of the competing brand
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Versatile:** Make soups, sauces, gravies, dips and more!



Savory Beef-Mushroom Gravy

3 tbsp/45 mL pan drippings or butter or margarine
1-1/2 tbsp/25 mL all-purpose flour
1/4 cup/60 mL **Watkins Mushroom Soup Base**
2 tbsp/30 mL **Watkins Beef Soup Base**
1-3/4 cups/375 mL water
1/8 to 1/4 tsp/0.6 to 1.2 mL **Watkins Tarragon**,
to taste
1/8 to 1/4 tsp/0.6 to 1.2 mL **Watkins Black Pepper**,
to taste
1/8 tsp/0.6 mL **Watkins Thyme**
Salt, to taste

Heat pan drippings in medium saucepan. Stir in flour and cook until bubbly. Add remaining ingredients and bring mixture to a boil, stirring constantly. Serve with mashed potatoes, pot roast, noodles, etc. Makes 2 cups/500 mL.