

## SAUTEED ONION & MUSHROOM GRAVY MADE WITH CAMPBELLS SIGNATURE SAUTEED ONION & MUSHROOM BISQUE

- 1 ea Campbell's® Signature Sautéed Mushroom and Onion Bisque, 4 lb pouch
- 2 cups Onion sliced, caramelized
- 2 Tbsp Fresh parsley chopped
- 1/4 cups Soy sauce
- 1/2 tsp Kosher salt
- 1 tsp Black pepper

1. In a large sauce pot, combine Campbell's® Signature Sautéed Onion & Mushroom Bisque and onions. Simmer over low heat, about 25 minutes until reduced by 30%.
2. Add parsley, soy sauce, salt and pepper.
3. CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
4. CCP: Hold for hot service at 140°F or higher until needed.
5. To Serve: Using a 2-ounce ladle, portion 1/2 cup over entrée of choice. Serve immediately.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 ea Campbell's® Signature Sauteed Mushroom and Onion Bisque, 4 lb pouch, 1 tsp Black pepper, 1/2 tsp Kosher salt, 1/4 cups Soy sauce, 2 cups Onion sliced, caramelized, 2 Tbsp Fresh parsley chopped</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Sauces</a>
<b>Serving Size</b>	30