

FLAVOR-GLOW DARK

FOR BROWN GRAVIES, SOUPS AND STEWS

The addition of a little DARK FLAVOR-GLOW to your gravy stock is the quickest, cheapest, easiest and best way to insure the rich brown color and full natural flavor you want in gravies and stews.

Add gradually, just before serving, until the desired color and flavor depth is reached. 1 to 4 tablespoons per gallon is usually enough, depending on the color and strength of your stock.

Have all the gravy your customers want

Stretch your stock as far as you like—just add more water and thickening—then stir in DARK FLAVOR-GLOW. You will have no loss of flavor or nutritional natural value. Your gravy will have the characteristic flavor of the meat—beef gravy is still beef gravy, lamb gravy still lamb gravy. DARK FLAVOR-GLOW does not make all gravies taste alike, nor has it the bitter flavor of old fashioned gravy colorings.

Meatless gravies for emergencies

(At a Cost of Less Than 15 Cents a Gallon)

Just add 4 tablespoons of DARK FLAVOR-GLOW to a gallon of white sauce made from water, drippings or fat, and thickening. If additional flavor is needed, add LIGHT FLAVOR-GLOW to taste. Salt and pepper if desired. Makes a very tasty meatless gravy for sandwiches, potatoes, etc.

Rich satisfying brown stew

(Without the Usual Shrinkage from Searing Stew Meat)

Boll meat in stew pot. When half done add the vegetables in your usual proportions. Just before serving add 2 or 3 tablespoons of DARK FLAVOR-GLOW for each gallon of stew. This browns and increases the delicious rich natural meaty flavor most economically.

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Other popular uses for Dark Flavor-Glow

Full Bodied Brown Soups: Add 2 to 3 tablespoons of DARK FLAVOR-GLOW per gallon of any dark or brown soup for fuller, richer flavor.

Meat or Vegetables, Hash and Baked Beans: Use 1 to 3 tablespoons of DARK FLAVOR-GLOW per gallon for more flavor and protein value.

Economy Mince Meat: To each pound of prepared mince meat add 1 teaspoon of DARK FLAVOR-GLOW, 1/2 lb. chopped apples, 1/4 lb. raisins, 1/2 cup water and 1/4 cup of sugar. Saves 4 to 6 cents per lb with improved flavor. Especially valuable with dried mince meat.

Leftover Boiled Potatoes: Warm up in an open roasting pan in the oven with a basting sauce of 1 part DARK FLAVOR-GLOW and 5 or 6 parts water. It gives them the color and flavor of potatoes roasted with meat.

DARK FLAVOR-GLOW BRUSH-ON GLAZE for CHARCOAL BROILED taste and appearance: Use on STEAKS, CHOPS, ROASTS, HAMBURGERS, FISH, BROWNED POULTRY. Simply brush on DARK FLAVOR-GLOW lightly on all surfaces of the meat just before broiling or roasting. Cook at lower temperature. Helps seal in juices and reduces shrinkage. For meats with less fat or for lower grades brush on a BROWNING GLAZE made by blending 1 pound hydrogenated fat with 1/3 cup of DARK FLAVOR-GLOW. Herbs and spices may be added.