

**HODGSON  
MILL**

*Have a Grain Day!*<sup>™</sup>

— *Basic Better Brown Gravy* —

6 Tbsp. meat drippings      1-1/2 tsp. salt  
4 Tbsp. **Hodgson Mill Corn Starch**      1/4 tsp. pepper  
3 cups water or broth

Blend drippings and corn starch in medium saucepan over low heat until it is a golden brown color, stirring constantly. Gradually add water, salt and pepper. Heat to boiling over medium-high heat and then boil gently 2 minutes, stirring constantly. **Yield:** 3 cups.

*Delicious when made with beef, pork, chicken or turkey drippings (this is the juice and fat leftover from roasted meat.) For Cream Gravy, use milk or cream in place of water or broth.*

— *Homestyle Vanilla Pudding* —

1/2 cup sugar      2-1/2 cups milk  
1/4 cup **Hodgson Mill Corn Starch**      2 egg yolks, slightly beaten  
1/4 tsp. salt      1 tsp. vanilla

In a medium saucepan, combine sugar, corn starch and salt. Gradually stir in milk until smooth. Stir in egg yolks. Stirring constantly, bring to a boil over medium heat and boil 1 minute. Stir in vanilla. Pour into dessert dishes. Cover surface with plastic wrap, chill. **Yield:** about 5 servings.

— *Simple Cream of Vegetable Soup* —

2 Tbsp. butter or oil      2 cups milk  
4 tsp. **Hodgson Mill Corn Starch**      1-1/2 cups cooked chopped vegetables  
1 tsp. Salt      (such as potatoes, cauliflower or  
1/4 tsp. pepper      broccoli)

Melt butter in sauce pan over medium heat. Blend in corn starch, salt and pepper. Gradually add milk. Bring to boil for 2 minutes, stirring constantly. Add 1-1/2 cups vegetables and heat through. **Yield:** 4 servings.

For more recipes and suggestions, visit [hodgsonmill.com](http://hodgsonmill.com)

100% PURE  
**CORN STARCH**

— *Helpful Hints* —

1. To replace flour when thickening gravies, sauces, soups and stews, 1 Tbsp. Corn Starch = 2 Tbsp. Flour. Corn starch makes a creamier, smoother gravy too!
  2. To prevent lumps when adding corn starch to hot liquid such as gravies, puddings, and soups, mix corn starch well with cold water. For 2 Tbsp. Corn Starch use 1/4 cup water.
  3. For lower calorie gravies, pour off all fat from drippings. Replace with broth or water.
  4. Silky-smooth corn starch has many household uses. Try it as body powder or deodorant, carpet deodorizer, oil stain remover, and more.
- Find more tips at [HodgsonMill.com](http://HodgsonMill.com)



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*Hodgson Mill promises you wholesome, delicious, quality products from America's Heartland.*

This package sold by weight, not by volume. Contents may have settled during shipping.

**HODGSON MILL**

100% PURE  
**CORN STARCH**

*Have a Grain Day!*<sup>™</sup>

Smoother Sauces  
Perfect Pudding  
Great Gravy

So Many  
Household  
Uses!



**NEW  
LOOK!**

100% PURE  
**CORN STARCH**

*Recipes on back!*

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Parve

**NET WT 16 oz. (454 g.)**

**HODGSON  
MILL**

100% PURE  
**CORN STARCH**



I220L

**HODGSON MILL**

100% PURE  
**CORN STARCH**

**Nutrition Facts**

Serving Size 1 Tbsp (9g)  
Servings Per Container about 50

Amount Per Serving

**Calories 30**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
<b>Protein</b> 0g	

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.  
\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** 100% Corn Starch.

**Hodgson Mill, Inc., 1100 Stevens Ave.  
Effingham, IL 62401 • 800.525.0177**

Our Customer Service Team is always happy to hear from you. Comments and questions welcome.

**USE BY**

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**HodgsonMill.com**

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Produced with genetic engineering.**