

Beef Au Jus

July 7th, 2021

This recipe serves: 4

Prep Time: 00:00

Cook Time: 00:15

Au Jus (pronounced: \aww-zhoo\) is a French term meaning "at juice" or "with juice". Au Jus is a finishing sauce, served alongside something like Beef Roast or Prime Rib, or a dipping sauce (also called French Dip) for something like a Roast Beef and Cheese Sandwich. Au Jus is traditionally made by mixing pan drippings (including the fond), with meat broth, and wine. Au Jus can also be used as a base to make a tasty Mire Poix, by adding Onions, Celery, and Carrots before reducing for an hour. This recipe is designed to be an "Instant" Au Jus, when actual Meat Drippings are not available. Although Red Wine is a common ingredient in Au Jus, this recipe is made without any Wine.

Ingredients:

1/2 Cup Water

1 Teaspoon Flour

1 Tablespoon Unsalted Butter

2 Cups Beef Stock, Beef Broth, or Vegetable Stock

1 Teaspoon Worcestershire Sauce

1 Teaspoon Steak Sauce

1 Pinch of Salt

Directions:

In a small jar, mix the Water and the Flour. Cover with a lid and then shake until they are fully integrated. If necessary, use a whisk or blender to ensure that no clumps remain.

In a medium sauce pan, melt the Butter over low heat.

Use a whisk to add the Beef Stock, the Water and Flour "Slurry", the Worcestershire Sauce, and the Steak Sauce.

Bring the mixture to a low boil, and simmer for about 10 minutes over low heat. Whisk frequently.

Sprinkle with Salt and Serve.