

Butter Paprika Roux

August 4th, 2021

This recipe serves: 6

Prep Time: 00:00

Cook Time: 00:15

This is an easy roux-based sauce with a strong Paprika flavor. Use it over Baked Potatoes or Grilled Chicken.

Ingredients:

3 Tablespoons Unsalted Butter

1 Cloves (1 Teaspoons) Garlic, finely minced or 1/4 Teaspoon Garlic Powder

1 Teaspoon Smoked Paprika

3 Tablespoons All Purpose Flour

2 Cloves (1 Teaspoon) Garlic, finely minced or 1/4 Teaspoon Garlic Powder

2.5 Cups Chicken Stock, Vegetable Stock, or Beef Stock

1 Teaspoon Chimichurri Mix or Dried Oregano

1 Teaspoon Worcestershire Sauce

Directions:

Place a saucepan over medium heat. Melt the butter, then add the Garlic and the Paprika.

Stir until the Paprika releases a flavorful aroma, about 2 minutes.

Mix in the Flour until all of the Flour is wet.

Continue to stir well for another minute, then stir in about 1/4 of the Stock.

Mix well to ensure that no lumps develop. Continue to add the Stock and mix, until the Stock is fully incorporated.

Simmer and reduce for 10 minutes. The sauce should thicken.

If any lumps remain, make sure that you break them apart. Use a whisk, or even a blender if necessary.

Add the Worcestershire Sauce and mix again.