



SHOP IT! MISE IT! MAKE IT!
CHANGE THE WAY YOU COOK

Robert Sauce (Brown Mustard Sauce)

Recipe Source: *Mastering the Art of French Cooking, Volume 1* by Julia Child

Serves: 2 1/2 cups

Effort: Light

SHOP IT!

MISE IT!

MAKE IT!

Produce		Small Bowl		1
Bunch Parsley	<input checked="" type="radio"/>	1 tsp olive oil		
1 Sm Yellow Onion	<input type="radio"/>	1 tbs butter		
Oils, Vinegars & Spices		1/4 c. yellow onion	buzzed	
		Measuring Cup		2
Olive Oil	<input checked="" type="radio"/>	1 c. white wine or dry vermouth		
Salt/Pepper	<input checked="" type="radio"/>	Measuring Cup		3
Dairy		2 c. Julia's Brown Sauce	see Tools	
Block Butter	<input checked="" type="radio"/>	Small Bowl		4
Pantry - Condiments		1/8 tsp sugar		
Dijon Mustard	<input checked="" type="radio"/>	3 tbs butter	softened in microwave	
Wines & Spirits		4 tbs Dijon		
1 Sm White Wine or Dry Vermouth	<input checked="" type="radio"/>	Mini Bowl		5
Pantry - Baking Ingredients		3 tbs parsley	buzzed or minced	
Sugar	<input checked="" type="radio"/>			
Prepared Sauces				
Julia's Brown Sauce	<input type="radio"/>			

DO	WITH	HOW	IMPORTANT
Cook	1	UNTIL lightly browned	Medium Heat About 15 mins.
Add/Increase Heat	2	UNTIL reduced to 4 tablespoons	Medium High
Add/Lower Heat	3		Medium Heat
Simmer	Sauce		10 mins
Taste/Season	Sauce + Salt and Pepper		
Off Heat/Add	4	Use whisk to thoroughly combine	
Add	5	Stir to combine	
SERVE		Delicious over chicken, pork tenderloin, just about anything!	

TOOLS AND TECHNIQUES REQUIRED

Heavy Bottomed 6 cup saucepan; Heatproof spatula; Whisk