



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

Julia's Brown Sauce

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

Serves: 4-5 cups worth

Effort: Light

SHOP IT!

MISE IT!

MAKE IT!

| Produce | |
|---------------------------|----------------------------------|
| 1 Sm Carrot | <input type="radio"/> |
| 1 Sm Yellow Onion | <input type="radio"/> |
| 1 Bunch Celery | <input checked="" type="radio"/> |
| Bunch Parsley | <input checked="" type="radio"/> |
| Thyme | <input checked="" type="radio"/> |
| Oils, Vinegars & Spices | |
| Salt/Pepper | <input checked="" type="radio"/> |
| Bay Leaves | <input checked="" type="radio"/> |
| Dairy | |
| Block Butter | <input checked="" type="radio"/> |
| Pantry | |
| All Purpose Flour | <input checked="" type="radio"/> |
| Canned Goods | |
| 1 Sm Can Tomato Paste | <input checked="" type="radio"/> |
| 2 Lg Beef Stock | <input type="radio"/> |
| Hot Dogs, Bacon & Sausage | |
| 1 Ham Steak | <input checked="" type="radio"/> |

| Heavy Bottom 2-quart saucepan | | 1 |
|-------------------------------|--------|---|
| 8 tbs butter | | |
| Small Bowl | | 2 |
| 3 tbs ham | diced | |
| 1/3 c. celery stalk | buzzed | |
| 1/3 c. onion | buzzed | |
| 1/3 c. carrots | buzzed | |
| Mini Bowl | | 3 |
| 1/4 c. all purpose flour | | |
| Large Measuring Cup | | 4 |
| 6 c. Beef Stock | | |
| Mini Bowl | | 5 |
| 2 tbs tomato paste | | |
| Plate | | 6 |
| 4 sprigs Thyme | | |
| 3 sprigs Parsley | | |
| 1 Bay Leaf | | |

| DO | WITH | HOW | IMPORTANT |
|-------------------|----------------------|--|-----------------|
| Melt | 1 | UNTIL white foam starts to flow to top or white liquid falls to bottom | Low Heat |
| Remove/Discard | White foam or liquid | From the clarified butter | |
| Increase Heat/Add | 2 | | Low Medium Heat |
| Cook | 2 | | About 10 mins. |
| Add/Stir | 3 | Using wooden spoon UNTIL flour turns a golden nut brown | About 10 mins. |
| Add/Whisk | 4 | Using whisk UNTIL blended with vegetables and flour | |
| Bring | 4 | To a boil | |
| Add | 5 | Using whisk to blend into sauce | |
| Add | 6 | | |
| Simmer | Brown Sauce | Partially covered | 2 hours |
| Strain | Brown Sauce | Pressing as much sauce from vegetables and ham | |
| Discard | Vegetables and Ham | | |
| Taste/Season | Salt and Pepper | | To taste |
| Use | Brown Sauce | This is good on its own or a base to any gravy. Also used to make other sauces such as the Robert Sauce. | |

TOOLS AND TECHNIQUES REQUIRED

Heavy Bottomed 2-quart saucepan with lid; whisk; wooden spoon; mesh strainer; large glass measuring cup

