



Easy Au Jus



Ingredients:

- 2 cups beef broth
- 2 TBLSs butter and/or beef drippings
- 1 ½ -2 tsp Better than Bullion Roasted Beef Base
- ½ TBLS Worcestershire sauce or soy sauce
- Salt & pepper to taste
- ⅛ tsp garlic & onion powder (optional)
- 1 TBLS flour (optional) for a thicker au jus

Method:

1. Over medium heat, melt the butter and/or drippings in a saucepan. If using, add the flour and garlic & onion powder and stir together for 1 to 2 minutes.
2. Add the beef broth, the Better than Bullion Roasted Beef Base, and Worcestershire sauce, and whisk to combine. Bring it to a boil over high heat.

Note: It should thicken slightly if using flour.

3. Taste and season with salt and pepper. Serve with prime rib, roast beef, or French dip.