

Brown Sauce

- $\frac{1}{3}$ cup each (carrots - onions - celery) diced fine
- 3 T lean bacon or peeled ham
- 6 T clarified butter
- 4 T flour

- 1) Boil ham or bacon for 10 min - Rinse & drain
- 2) Cook veg. with meat in kettle for 10 min
- 3) Add flour + stir continuously over med. heat. 8-10 min. until it turns a golden

nut brown

- 4.) Remove from heat & with a wire whip
blend in 6 cups of boiling beef bouillon.
- 5.) Add 2 T tomato paste
- 6.) add a herb bouquet of 3 sprigs parsley, 1/2
bay leaf 1/4 tsp thyme
- 7.) Simmer for 2 hours uncovered
- 8.) Skim fat if necessary.
- 9.) Makes 3 cups