

# Au Jus

Amount	Measure	Ingredient - Preparation Method
1	cup	reconstituted store-bought veal demi-glace
2 1/2	teaspoons	commercial beef base
1 1/4	teaspoons	commercial chicken base
1/2	teaspoon	whole black peppercorn
1/8	teaspoon	garlic powder
1/8	teaspoon	dried thyme
1		bay leaf
1	pinch	freshly ground white pepper

In a medium saucepan, combine 1.25 cups water with the demi-glace, beef base, chicken base, peppercorns, garlic powder, thyme, bay leaf and white pepper. Whisk well. Bring to a boil over medium-high heat and cook at a boil, uncovered, whisking occasionally, for about 25 minutes, or until glossy and smooth.

Strain through a chinois or fine mesh sieve into a metal bowl. Discard solids. Let cook, then cover and refrigerate for at least 1 hour until chilled. Scrape off any congealed surface fat.

Yield: "1 cup"