

Veal Jus

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	vegetable oil
8	ounces	onion - chopped
4	ounces	celery - chopped
4	ounces	carrot - chopped
1	quart	veal stock
1	pound	veal bones
1		bay leaf
1	tablespoon	black peppercorn - cracked
1	ounce	cornstarch
1	tablespoon	water

In a large stockpot, add the oil and heat. Add the onions, carrots and celery and cook until caramelized. Add veal stock, veal bones, bay leaf, and peppercorns and bring to a boil over medium-high heat. Reduce heat to a simmer and cook for at least 2.5 hours, skimming off fat and foam. Combine cornstarch with water in a small bowl. Add to au jus and bring to a boil to thicken.