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<u>Au Jus</u>.•

Au Jus is a savory sauce made from the drippings of roasted meat. It is typically served with beef dishes and adds a rich, flavorful element to the meal. The sauce is often used as a dip for sandwiches or poured over the meat for added moisture and flavor.

| Recipe Type: Standard | Prep Time: 10 mins |
|-------------------------|------------------------|
| Cook Time: 30 mins | Total Time: 40 mins |
| Recipe Yield: 500 grams | Number of Servings: 10 |
| Serving Size: 50 g | |

Ingredients

| 2 c | beef drippings |
|--------|----------------------|
| 2 c | beef broth |
| 2 tbsp | worcestershire sauce |
| 1 tsp | Salt |
| 1 tsp | Black pepper |

Directions

Step 1

Collect the drippings from a roasted beef dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2



In a saucepan, combine the beef drippings, beef broth, Worcestershire sauce, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 25 mins

Step 3

Stove

Simmer the mixture over medium heat for 20-25 minutes, stirring occasionally.

Prep Time: 0 mins

Cook Time: 25 mins

Step 4

Remove from heat and let it cool slightly before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 20 kcal

Fat: 0g

Protein: 2g

Carbohydrates: 1g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 2 g | 11.76% | 11.76% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
|----------|-------|------------------------------|--------------------------------|

| Carbohydrates | 1 g | 1.82% | 2% |
|---------------|-----|-------|-----|
| Fibers | 0 g | 0% | 0% |
| Sugars | 1 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 0 g | N/A | N/A |
| Saturated Fat | 0 g | 0% | 0% |
| Fat | 0 g | 0% | 0% |
| Cholesterol | 0 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 0 iu | 0% | 0% |
| Vitamin C | 0 mg | 0% | 0% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 0 mg | 0% | 0% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 200 mg | 8.7% | 8.7% |
| Calcium | 0 mg | 0% | 0% |
| Iron | 0 mg | 0% | 0% |
| Potassium | 0 mg | 0% | 0% |
| Zinc | 0 mg | 0% | 0% |
| Selenium | 0 mcg | 0% | 0% |

Recipe Attributes

Seasonality

Fall

Events

Picnic

Course

Drinks Sauces & Dressings

| Cooking | Method | |
|---------|--------|--|
| Cooking | Method | |

Steaming Simmering

Cooking

Serving

Meal Type

Lunch Dinner

Difficulty Level

Easy

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