Beef Au Jus Sauce

Ingredients

- 1 cup Feef Drippings
- 15 can beef broth
- 1/4 cup water
- 1 tbsp cornstarch
- 1/4 tsp Kitchen Bouquet
- 1/2 tsp Mrs. Dash Onion and Herb Seasoning
- 1/2 tsp Seasoning Salt

Summary

Yield: 10
Source: Food.com
Prep Time: 5 minutes
Category: Sauces
Cuisine: American

Instructions

1. In a small bowl, combine the water and cornstarch and whisk until blended and completely dissolved. Set aside

2. In a large skillet, over medium heat, pour in the drippings, broth, kitchen Bouquet, Mrs Dash and seasoned salt and bring to a boil. When it boils, whisk in the cornstarch and water mixture and contunue whisking until it thickens slightly. Remove from heat.

3. Pour sauce over beef and/or noodles.