

Pork Jus

Description:

Serving Size: 25 Liters

Categories: Sauces

Action Date Initials

Created 7/5/2012 CR

Revised

Cost Per Serving	
\$	2.89

Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	lt	Vegetable oil		20-100001608
12.000	kg	Pork bones		20-100015833
4.000	kg	Pork trimmings		
3.000	kg	Onions	diced	20-100000835
2.000	kg	Carrots	diced	20-100000811
1.000	kg	Celery	diced	20-100000813
0.200	lt	Tomato paste		20-100001217
40.000	lt	Brown veal stock	see recipe	50-100000008
1.000	lt	Red wine	see recipe	20-100001687
1.000	ea	Bouquet garni	see recipe	50-100000045
1	kg	Beurre manie (optional)	see recipe	50-100000006
0.1	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

In a shallow pan brown the pork bones. When almost done, add the onions, carrots and celery (mirepoix) and caramelize all, stir in the tomato paste.

Deglaze with the red wine and remove all to a deep pot

- Add the veal stock and bouquet garni. Bring to a boil, reduce to a simmer and cook for 3 hours, frequently skimming the fat and impurities from the top. Allow to reduce by 1/3rd
- Strain and return to the stove top. Check recipe before seasoning
- **Note:** Check recipe and use the beurre manie to thicken as desired