

## Poultry Jus

Description:

Serving Size: 25 LT

Categories: Sauce

Cost Per Serving	
\$	1.29

Action Date Initials

Created 7/5/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
40.000	lt	Brown Chicken Stock	see recipe	50-100000007
1.000	lt	Red wine		20-100001687
0.200	kg	Thyme		20-100000886
3.000	kg	Onions	sliced	20-100000835
1.000	kg	Celery	chopped	20-100000813
2.000	kg	carrots	sliced	20-100000811
0.500	lt	Vegetable oil		20-100001608
0.200	kg	Tarragon		20-100000881
0.200	kg	Rosemary		20-100000879
0.010	kg	Peppercorns		20-100001296
0.008	kg	Bay leaves (4)		20-100001270
1	kg	Butter	cubed, cold	20-100001601
1	kg	Beurre manie	See recipe	50-100000006
0.1	kg	Salt		20-100001323
0.05	kg	Pepper		20-100001295

### Method of Preparation:

- Sauté the onions, carrots and celery until deep brown, add the peppercorns with the red wine, reduce by 2/3rds
- Add the brown chicken stock and bay leaves, bring to a boil and skim. Reduce to a simmer.
- Add the herbs and continue to reduce by half, skim frequently
- Strain and return to the stove
- Thicken as desired with beurre manie. Season and monte au beurre to finish.