

Turkey Jus

Description:

Serving Size: 25 LT

Categories: Sauce

Cost Per Liter	
\$	0.84

Action Date Initials

Created 7/19/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	kg	Onions	sliced	20-100000835
1.000	kg	Celery	chopped	20-100000813
2.000	kg	carrots	sliced	20-100000811
1.000	lt	Red wine		20-100001687
30.000	lt	Brown Chicken Stock Turkey bones from roast	see recipe	50-100000007
1	kg	Butter	cubed, cold	20-100001601
1	kg	Beurre manie	See recipe	50-100000006
0.1	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Remove the turkey from the pan and "clarify the fat" Put the roasting pan on direct heat and evaporate any
- Add the onions, carrots and celery and sauté until deep brown, add the red wine, reduce by 2/3rds
 - Pour off any excess fat and add the brown chicken stock and turkey bones, bring to a boil and skim. Reduce to a simmer.
 - Thicken with Beurre Manie. Simmer for 30 minutes. Season, strain and monte au beurre to finish
 - **Note:** To "monte au beurre" whisk in the whole butter a little at a time while sauce is hot.