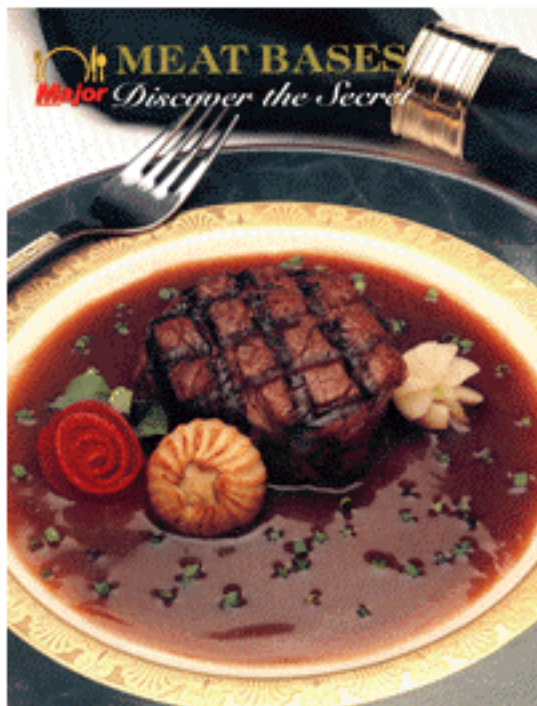




# Recipe Database

## Brown Sauce (Espagnole) Yield: 2 Quarts Portions: 32

Ingredients	Quantity	Directions
Butter	4 oz.	Melt butter in medium sauce pot. Add vegetables and saute' over medium heat until browned. Stir in flour and cook until golden brown, stirring often.
Onions, chopped	2 lbs.	
Celery, diced	4 oz.	
Carrots, diced	4 oz.	
Flour	4 oz.	
Water	3 qts.	Using a wire whip, add water and beef base to vegetable, flour mixture. Simmer on medium heat for ten minutes. Add tomato puree, bay leaf, thyme, and parsley stems and simmer for thirty minutes or until reduced by one third. Remove bay leaf prior to serving.
Tomato Puree	4 oz.	
MAJOR BEEF BASE	2 oz.	
Bay leaf	1 leaf	
Thyme	1/4 tsp.	
Parsley Stems, chopped	3 stems	



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