

# Beef Au Jus Sauce

## Ingredients

- 1 cup Beef 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 continue whisking until it thickens slightly. Remove from heat.
3. Pour sauce over beef and/or noodles.