JENNI MARIE'S TEST KITCHEN

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Easy Pan Sauce

Equipment Needed:

- **Large Skillet (stainless steel or non-stick is fine)**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **Silicone Whisk**
- **Cutting Board & Chef's Knife**
- **Small Mason Jar with Lid**

Directions:

1). Gather all equipment & ingredients. Finely chop fresh herbs of choice. Make a cornstarch slurry (if using) and set aside.

- ***1 t. Fresh Herbs of Choice (rosemary, thyme or chives)***
- ***Cornstarch Slurry (or 1/2 t. Xanthan Gum) for Thickening***

2). Heat a large skillet on medium-high heat. Add butter and stock to the hot skillet (preferably the same pan you browned your meat in). Whisk liquid around, scraping up any brown bits stuck to bottom of pan, and then add fresh herbs and parsley. When sauce comes to a simmer you can whisk in xanthan gum, or cornstarch slurry. If using slurry you will want to give it a good shake, and add a little at a time, bringing your sauce back up to a simmer before adding more. Repeat this process until you reach the desired consistency. Whisk in any additional juices or drippings you may have from your meat and enjoy!

- ***1/2 C. (4 fl. oz.) Chicken or Beef Stock***
- ***3 T. Butter***
- ***1 T. Fresh Chopped Parsley (or 1 t. dried)***

*****There are many variations of pan sauce. You can sauté 2 T. diced onion, and/or 1 clove minced garlic in the butter for a few minutes before adding the stock and remaining ingredients. This will give your sauce another punch of flavor and depth. If you're garlic and onion sensitive you can substitute by adding chives, and/or garlic replacer during the thickening process. You can always use dried herbs in place of fresh as well. An easy herb conversion to remember, is that 1 T. fresh herbs is equal to 1 t. dried herbs. This is a quick and easy sauce that pairs well with chicken, steak, or pork. Enjoy!***