

Au Jus Recipe

Ready in just 5 minutes, this au jus recipe is perfect for French dips and your favorite cuts of meat.



4.5 from 142 votes

Cook Time: 5 mins

Servings: 2 cups

equipment

- Pyrex Prepware Measuring Cups
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- French Wire Whisk
- Fine Mesh Strainers
- saucepan

ingredients

au jus

- Drippings from roast beef you can also use 2 Tbsp unsalted butter

- 1 1/2 cups juices from roast beef or beef broth/beef stock
- 1 Tbsp Worcestershire sauce
- 1/2 cup dry red wine
- Optional: sprig of fresh rosemary or thyme

If you are not using drippings

- 1/2 tsp garlic powder
- 1/2 tsp onion powder

instructions

1. Combine drippings (or butter), beef juices (or broth/stock), Worcestershire sauce, and red wine in a saucepan over high heat. Whisk in garlic powder and onion powder, if using. Add fresh herb sprig.
2. Bring to a boil. Reduce to a simmer and cook for 5 minutes.
3. Strain through a fine mesh sieve so the sauce is completely smooth.
4. Serve warm with French dip sandwiches, roast beef, prime rib, chicken, lamb, etc.

Category: Main Dish