

# Au Jus Mix

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Makes 6-7 cups of au jus

- 6-7 beef bouillon cubes OR 2-3 Tbsp granules (low sodium works best)
  - 2 tsp onion powder
  - 1 tsp parsley
  - 1/8 tsp black pepper
  - 1/8 tsp garlic powder
  - 2 Tbsp cornstarch
1. If using bouillon cubes, crush cubes using a mortar and pestle or with a meat mallet
  2. Add all ingredients to blender and blend for 30 seconds until completely ground and combined OR crush all ingredients together with mortar and pestle.
  3. Store in an air tight container
  4. To make au jus: measure 4 1/2 teaspoons into a small saucepan and whisk with 2 cups of water over medium high heat for 15 minutes, until bubbly and thickened. To use as a seasoning measure out 4 1/2 tsp at a time to equal one package of au jus seasoning mix.