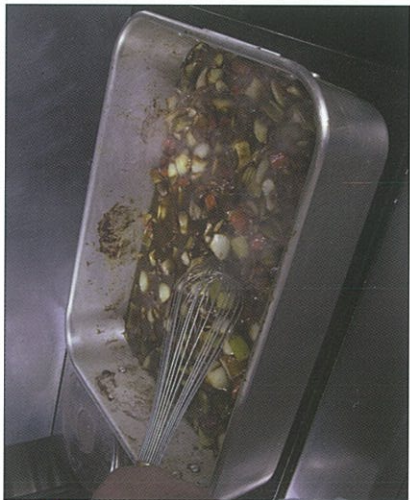


Roasting

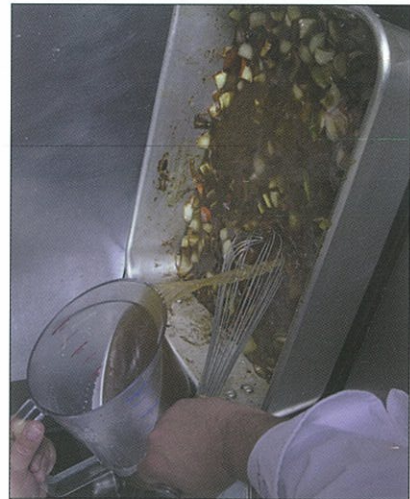
Sauce/Gravy

Method 1



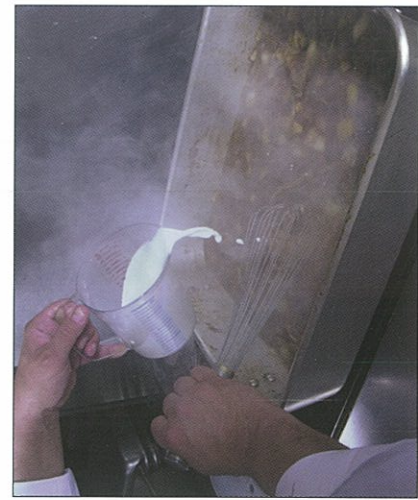
1

Place roasting pan on stove burners.



2

Add stock and reduce. Add aromatics, if desired, and check consistency.



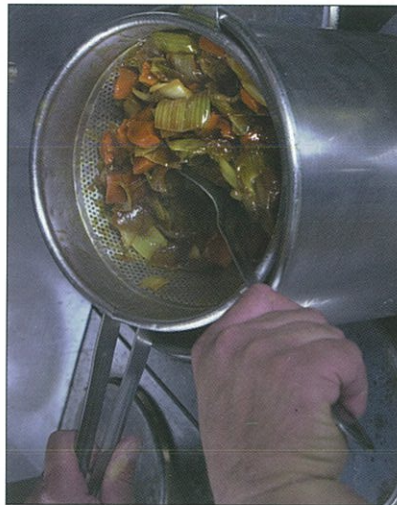
3

Thicken sauce with a slurry.



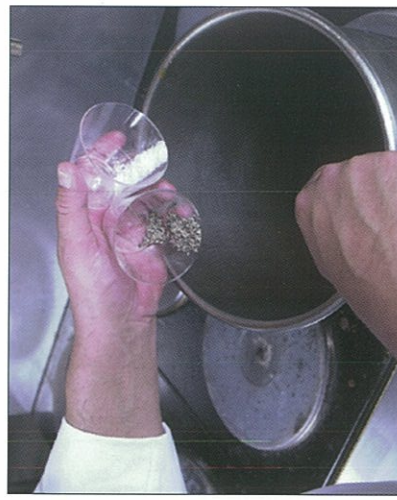
4

Strain liquid through china cap.



5

Squeeze mirepoix.



6

Adjust seasoning with salt and pepper.

- HACCP**
Hazard Analysis Critical Control Point
- Heat sauces to 165°F (74°C) or above.
 - Hold sauces at 140°F (60°C) or above.
 - Discard any unused sauce.

TIPS
Quality, Consistency and Safety

- Be sure to use the drippings from the roast for sauce even if they must be supplemented with base.
- Simmer to eliminate a starchy taste from the slurry.