

# ESPAGNOLE SAUCE



## *Ingredients:*

1 lb. Onions, Medium Dice  
½ lb. Celery, Medium Dice  
½ lb. Carrots, Medium Dice  
10 oz. Butter, or Margarine, or Other Fat Agent  
10 oz. Bread Flour  
5 qt. Brown Stock, hot  
8 oz. Tomato Puree  
1 Bay Leaf, Whole  
Salt, To Taste  
Pepper, To Taste

## *Method:*

1. Saute all vegetables in butter or fat in heavy sauce pot until onions are transparent.
2. Add flour and cook 10 min.
3. Add hot Brown Stock and Tomato Puree, stirring until slightly thickened and smooth.
4. Add Bay Leaf, Salt and Pepper and cook 1½ hr.
5. Adjust flavor and consistency.
6. Strain and hold for service.

*About 5 quarts*