

\$2.50



**1-800-827-8328**  
**COOKING@SOUPBASE.COM**



DISCLAIMER: Allserv, Inc. assumes no responsibility for the accuracy or flavor of the recipes contained in this booklet or supplied in other formats. We have reduced many of the recipes from restaurant quantities to family size and strive for the best possible results. We have prepared and personally tested over 90% of the recipes we include with your orders and made adjustments we felt necessary. Thank you and HAPPY COOKING!!



&



## **Au Jus Concentrate & Au Jus Prep Liquid Recipes**



## About the Recipes

We hope you enjoy these recipes.  
Remember, they are only a guide.

**MAKE THEM YOUR OWN!!**

If there's an ingredient you dislike, **replace it**.

If there's one you really like, **add more**.

**Substitute** any ingredients with similar ingredients you have on hand.

Cutting down on fat? **Substitute** a "fat-free" cooking spray for butter or oil, "Fat-Free" Half & Half, (Land O' Lakes) for regular, Evaporated Skim Milk for heavy cream, skim milk for whole milk etc.

Create memorable meals  
with Minor's.

**Happy cooking!!!**

**Heidi & David**



<b>Down Home Beef Au Jus Concentrate</b>	
Hunter Sauce	5
Kentucky Bourbon Marinade	6
Mushroom Wine	6
Bordelaise Sauce	4
Au Jus Sauce	8
Contemporary Gravy	8
Herbed Mustard	8
Fines Herbes Sauce	5
Creamy Mushroom Gravy	5
Italian Garden Dressing	6
Meaty Barbeque Spice	7
Wild Mushroom Sauce	7
Old Fashioned Gravy	8
Herb Flavored Beef Au Jus	10
Pot Roast Gravy	3
Ranchero Vinaigrette	10
Pacific Rim Marinade	9
Pot Roast Gravy	10
Spicy Orange Dressing	9
Roasted Red Pepper Gravy	3
Savory Baste	9
Southwestern Marinade	9
Stir Fry Sauce	11
Swiss Steak Gravy	4
Warm Bavarian Dressing	3
Wild Mushroom Sauce	2
Zesty Lemon Herb Marinade	10
Bigos, Polish Hunter Stew	2
Balsamic Demi-Glace	2
Au Jus St. Jeannet	6
Prime Rib with Roasted Red Pepper Sauce	11
Mediterranean Style Rack Of Lamb	11
<b>Au Jus Prep Liquid</b>	
Seasoned Steak Marinade	4
Italian Au Jus	7
Steak Seasoning Sauce	4

### **AU JUS CONCENTRATE MEASUREMENTS**

For 1 cup gravy (average consistency) use the following measurements:  
Down Home Au Jus Concentrate - 1¼ tsp. into 1 cup boiling water = 1 cup

### **AU JUS PREP LIQUID**

"Spritz" steaks, burgers, roasts during cooking for increased flavor. Prepare Au Jus, pour into pump spray. Keep meats, steaks, chops moist before serving - spray Au Jus before covering. Mix Au Jus double strength- marinate steaks 30 min. prior to grilling.

## Bigos, Polish Hunter Stew

4	Oz.	(¼ cup) bacon slices -- cut into 1" pieces
1	Cup	Onions -- large diced
4	Oz.	(½ cup) Beef top sirloin -- medium diced
4	Oz.	(½ cup) Pork -- medium diced
4	Oz.	(½ cup) Kielbasa -- medium diced
1½	Cups	Water
2½	Tsps	<b><u>Au Jus Concentrate</u></b>
1½	Cups	Potatoes -- large diced
½	Cup	Dry white wine
1	Small	Bay leaf
2 ¼	Tsps	Hungarian paprika
2	Cups	Sauerkraut -- drained

In stock pot, saute bacon until very crisp. Add onions. Saute until translucent, apx. 5 min. Add beef and pork, brown all sides. Add kielbasa. Add water and Au Jus Conc., mix well. Heat to simmer over med-high heat, stirring occasionally. Add potatoes, wine, bay leaf and paprika. Heat to boiling; reduce heat; gently boil 5 mins. Add sauerkraut. Return to gentle boil. Cook until meat is tender, apx. 20 minutes. Serve in bowl over hot crusty bread. Serves 6

## Balsamic Demi-Glace

1 3/4	qt	Water
3/4	C	<b><u>Brown Sauce Prep</u></b> (Espagnole)
8	oz	Red wine burgundy
3	Tbsp	Balsamic vinegar
1	tsp	<b><u>Beef Au Jus Concentrate</u></b> (No Added MSG)
2	Tbsp	Honey
1	Tbsp	Tomato paste
1	tsp	Black pepper, coarse ground

In a sauce pot over medium high heat, whisk water and Brown Sauce Prep until dissolved. Heat to a gentle boil, stirring occasionally, for 2 minutes until smooth and thickened. In a bowl, combine wine, vinegar, Beef Au Jus, honey, tomato paste and pepper until well blended. Add mixture to brown sauce. Heat to a gentle boil for 3 minutes, stirring occasionally. Serve with beef, chicken or pork, or use as a base sauce to create other variations. Serves 32

## Wild Mushroom Sauce

3/4	C	<b><u>Au Jus Concentrate</u></b>
3 1/2	qt	Water, boiling
2	C	Water
2	C	<b><u>Sauce/Soup Thickener (Dry Roux)</u></b>
1/4	C	Margarine or butter
1 1/2	C	Shitake mushrooms, julienne cut
1 1/2	C	Crimini mushrooms, julienne cut
3	C	White mushrooms, sliced
1	C	Chardonnay wine
2	C	Sour cream

Add Au Jus Concentrate to boiling water. Stir well. Combine water and Dry Roux; mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Saute mushrooms in butter 5 minutes. Add wine and gently boil 5 minutes. Add to gravy. Stir in sour cream. Simmer 2 minutes.

## Prime Rib with Roasted Red Pepper Sauce

2½	Tbsps	Roasted red peppers, fresh or canned - drained
½	Tbsp	Onions -- medium diced
1 1/8	Tsps	Hot water
½	Tsp	Lemon juice
1/8	Tsp	Garlic powder
	Dash	Ground red pepper
1½	Cups	Water
2	Tbsps	<b><u>Beef Au Jus Concentrate</u></b>
3	Pounds	Prime rib
		<b><u>Beef Au Jus Concentrate</u></b> -- for seasoning roast

In blender or processor puree peppers, onions, 1st amt. of water, lemon juice, garlic powder and pepper for 30 seconds. In saucepan over med-high heat, bring water, puree and Concentrate to boil. Reduce heat; gently boil 1-2 minutes. Rub Au Jus Concentrate lightly on roast to season. Roast to desired doneness - Medium - rare - apx. 40 min. per lb. or until internal temperature reads 135°F. Remove from oven, allow to rest ½ hour. Slice, serve with sauce. Serves 7

## Mediterranean Style Rack Of Lamb

1	Tbsp	Dijon mustard
1	Tsp	<b><u>Beef Au Jus Concentrate</u></b>
2	Pounds	(½ ) Lamb rack (7 bones) French-boned* -- trimmed
½	Cup	Dry bread crumbs
¼	Tsp	Ground rosemary
1/8	Tsp	Ground cinnamon
	Dash	Ground nutmeg

Combine mustard and Au Jus Concentrate, mix until well blended. Coat lamb evenly. In a small bowl, combine bread crumbs, rosemary, cinnamon and nutmeg, mix well. Coat evenly over Dijon/Au Jus mixture on lamb. Roast at 375°F until meat reaches 135°F internal temp., for apx. 20 mins. Allow to rest 10-12 mins. Cut 2 chops per portion. Cut between bones for even slices. \*optional Serves 3

## Stir-fry Sauce

3 1/2	qt	Water, boiling
3/4	C	<b><u>Au Jus Concentrate</u></b>
1	C	Cornstarch
1/4	C	Flour
2	C	Water, cold
1/2	C	Sherry wine
1/4	C	Soy sauce
2	tsp	Garlic powder
2	tsp	Ginger, fresh

Mix boiling water and Au Jus Concentrate in a sauce pot; stir well. Combine cornstarch, flour and cold water and mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. In a pot, mix sherry wine, soy sauce, garlic powder and ginger. Gently boil 2 minutes. Add to Au Jus sauce. Simmer 2 minutes. Serve over beef and broccoli stir-fry, pepper steak stir-fry or vegetable stir fry over rice.

## Herb Flavored Beef Au Jus

1-1/2	qt	Water, hot
2	Tbsp	<u>Beef Au Jus</u>
1	Tbsp	<u>Herb De Provence</u>

In a sauce pot, heat water to boiling. Turn off heat. Gradually add Beef Au Jus, stirring briskly with a wire whip until dissolved. Add Herb de Provence; mix well.

## Zesty Lemon Herb Marinade

1	C	Water
1	C	Vegetable oil
1/2	C	Lemon juice
3	Tbsp	<u>Au Jus Concentrate</u>
2	Tbsp	Rosemary, Crushed
2	Tbsp	Basil
2	Tbsp	Thyme

Mix all ingredients thoroughly. Marinate 20-30 minutes.

Serve over strip steaks, baked chicken breasts, or sauteed breaded pork.

## Ranchero Vinaigrette

1 1/2	C	Vegetable oil	3	Tbsp	Cilantro, minced
1	C	Red wine vinegar	1	Tbsp	Garlic Powder
2/3	C	Tomato paste	1	tsp	Chili powder
1/2	C	Onion, minced	1/2	C	Green chilies, chopped
3	Tbsp	<u>Au Jus Concentrate</u>			

Mix or puree all ingredients except chilies. Add green chilies and chili powder. Serve over taco salad, corn salsa, Mexican bean salad or fajita salad.

## Pot Roast Gravy

1	C	Butter or margarine	1/4	C	Butter or Margarine
2	C	Flour	2	C	Carrots, small diced
1	gal	Water, boiling	2	C	Onions, small diced
3/4	C	<u>Au Jus Concentrate</u>	2	C	Celery, small diced

Melt butter or margarine. Blend in flour. Cook and stir 2-3 minutes. Add Au Jus and flour mixture to boiling water. Mix until smooth; gently boil 2-3 minutes, stirring constantly. Saute vegetables in 1/4 C butter, add to gravy. Variation: Add 3 Tbsp Minor's Low Sodium Vegetable Base to Gravy instead of vegetables. Serve with Yankee pot roast, hot roast beef sandwiches or beef pot pie.

## Pot Roast Gravy

Au Jus Concentrate

1	C	Butter or margarine
2	C	Flour
1	gal	Water, boiling
3/4	C	<u>Minor's Au Jus Concentrate</u>
1/4	C	Butter or Margarine
2	C	Carrots, small diced
2	C	Onions, small diced
2	C	Celery, small diced

Melt butter or margarine. Blend in flour. Cook and stir 2-3 minutes.

Add Au Jus and flour mixture to boiling water.

Mix until smooth; gently boil 2-3 minutes, stirring constantly.

Saute vegetables in 1/4 C butter, add to gravy.

Variation: Add 3 Tbsp Minor's Low Sodium Vegetable Base to Gravy instead of vegetables.

Serve with Yankee pot roast, hot roast beef sandwiches or beef pot pie.

## Roasted Red Pepper Gravy

Au Jus Concentrate

3/4	C	<u>Minor's Au Jus Concentrate</u>
3 1/2	qt	Water, boiling
2	C	Water
2	C	<u>Minor's Sauce/Soup Thickener (Dry Roux)</u>
2	C	Roasted red peppers, julienne cut
1/2	C	Red wine vinegar
2	tsp	Garlic powder

Add Au Jus Concentrate to boiling water. Stir well.

Combine water and Dry Roux; mix until smooth. Stir into hot Au Jus.

Return to a boil; gently boil 2-3 minutes, stirring occasionally.

Add red peppers, vinegar and garlic powder to gravy. Simmer 2 minutes.

Serve over pork tenderloin, turkey cutlets or prime rib.

## Warm Bavarian Dressing

1/3	C	Bacon, diced
1	C	Onions, minced
1	C	Cider vinegar
1/2	C	Water
1/4	C	Brown sugar
1 1/2	Tbsp	<u>Au Jus Concentrate</u>
1/2	tsp	Celery seed
1	C	Vegetable oil

Saute bacon and onion 3-5 minutes. Add vinegar, water, brown sugar, Au Jus, and celery seed; cook 5 minutes. Stir in oil. Serve warm. Serve over three-bean salad, cabbage slaw, hot potato salad or spinach salad.

## Swiss Steak Gravy

1	C	Butter or margarine
2	C	Flour
3 1/2	qt	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>
1	qt	Onions, coarsely chopped
2	lb	Tomatoes, diced in juice

Melt butter or margarine. Blend in flour. Cook and stir 2-3 minutes. Add Au Jus and flour mixture to boiling water. Mix until smooth. Gently boil 2-3 minutes, stirring constantly. Cook onions in tomatoes and juice for 10 minutes. Add to gravy. Simmer 2 minutes. Serve over Swiss steak, country fried steaks or Salisbury steak.

## Steak Seasoning Sauce

2	cups	<u>Au Jus Prep</u>
1/2	cup	Vegetable oil
2	Tbsp	<u>Roasted Garlic Flavor Concentrate</u>

In a bowl, whisk Au Jus Prep, vegetable oil and Roasted Garlic Concentrate, mixing well. Dip steaks in sauce. Prepare as desired: broil, grill, etc. May be used as a pre-marinate, baste or seasoning. Serves 40

## Bordelaise Sauce

3	qt	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>
1	C	Cornstarch
1/4	C	Flour
2	C	Water, cold
1 1/2	qt	Mushrooms, sliced
1	tsp	Thyme
2	C	Bordeaux wine

Mix boiling water and Au Jus Concentrate; stir well. Combine cornstarch, flour and cold water and mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Gently boil mushrooms and thyme in wine 10 minutes. Add to Au Jus Sauce. Simmer 2 minutes. Serve over grilled fillet of beef, roast leg of lamb or prime rib.

## Seasoned Steak Marinade

Prep time 5 minutes

Cooling time keep chilled

16	oz	<u>Au Jus Prep</u>
1.5	oz	<u>Roasted Garlic Flavor Concentrate</u>

In a bowl whisk Au Jus Prep and Roasted Garlic together, mixing well. Use as a seasoned marinade for steaks or tenderloin strips, or as a basting sauce for roast beef.

## Pacific Rim Marinade

3/4	C	Cider vinegar
1/3	C	Soy sauce
1/4	C	Water
3	Tbsp	<u>Au Jus Concentrate</u>
3	Tbsp	Ginger, minced
2	Tbsp	Garlic, minced
1	Tbsp	Honey
1/2	C	Oil

Mix all ingredients thoroughly. Marinate 20-30 minutes. Use with chicken breasts, turkey cutlets or veal cutlets.

## Spicy Orange Dressing

1 1/2	C	Vegetable oil
1/2	C	Cider vinegar
1/4	C	Orange juice concentrate
1/2	C	Water
3	Tbsp	<u>Au Jus Concentrate</u>
2	tsp	ginger, ground
1	tsp	Garlic powder
1/8	tsp	Red pepper

Mix all ingredients thoroughly. Serve over mandarin beef salad or marinated pork tenderloin.

## Southwestern Marinade

1/2	C	Vegetable oil
1/2	C	Lime juice
1/3	C	Cilantro, minced
1/4	C	Lemon juice
1/4	C	<u>Au Jus Concentrate</u>
2	Tbsp	Cumin, ground
1	Tbsp	Garlic powder

Mix all ingredients thoroughly. Marinate 20-30 minutes. Use with grilled steaks, pork tenderloin, broiled salmon, tuna steaks, or roasted beef.

## Savory Baste

2	Tbsp	Water
2	Tbsp	Olive oil
2	Tbsp	<u>Au Jus Concentrate</u>
1	Tbsp	Onion Powder
1	Tbsp	Basil
2	tsp	Cumin, ground
1/2	tsp	Black pepper
1/4	tsp	Garlic powder

Mix all ingredients thoroughly. Use 1-2 Tbsp per pound. Use on beef roast, kebobs or steak.

### Old Fashioned Gravy

1	C	Butter or margarine
2	C	Flour
1	gal	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>

Melt butter or margarine. Blend in flour. Cook and stir 2-3 minutes. Add Au Jus and flour mixture to boiling water. Mix until smooth; gently boil 2-3 minutes, stirring constantly. Makes 1 Gallon

### Herbed Mustard

1/3	C	Olive oil
3	Tbsp	Prepared Mustard
2	Tbsp	<u>Au Jus Concentrate</u>
1	Tbsp	Oregano

Mix all ingredients thoroughly. Brush over beef, pork or chicken.

### Au Jus Sauce

3 1/2	qt	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>
1	C	Cornstarch
1/4	C	Flour
2	C	Water, cold

Mix boiling water and Au Jus Concentrate; stir well. Combine cornstarch, flour and cold water and mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Serve over Beef Wellington or prime rib.

### Contemporary Gravy

3/4	C	<u>Au Jus Concentrate</u>
3 1/2	qt	Water, boiling
2	C	Water
2	C	<u>Sauce/Soup Thickener (Dry Roux)</u>

Add Au Jus Concentrate to boiling water. Stir well. Combine water and Dry Roux; mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Serve over fillet of beef tenderloin.

### Fines Herbes Sauce

3/4	C	<u>Au Jus Concentrate</u>
3 1/2	qt	Water, boiling
2	C	Water
2	C	<u>Sauce/Soup Thickener (Dry Roux)</u>
1	C	Red onions, sliced
1	Tbsp	Sage, fresh
1	Tbsp	Rosemary, fresh
1	Tbsp	Thyme, fresh
1/4	C	Margarine or butter

Add Au Jus Concentrate to boiling water. Stir well. Combine water and Dry Roux; mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Saute onions, sage, rosemary and thyme in margarine or butter. Add to gravy. Simmer 2 minutes. Serve over roast pork loin, turkey or lamb.

### Creamy Mushroom Gravy

1	C	Butter or margarine
2	C	Flour
3	qt	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>
1	qt	Milk
1 1/2	qt	Mushrooms, sliced
1/4	C	Margarine or butter

Melt butter or margarine. Blend in flour. Cook and stir 2-3 minutes. Add Au Jus and flour mixture to boiling water. Mix until smooth. Gently boil 2-3 minutes, stirring constantly. Add milk to gravy. Saute mushrooms in butter. Add to gravy. Simmer 2 minutes. Serve over meatloaf, ribeye steaks or veal chops

### Hunter Sauce

3 1/2	qt	Water, boiling
3/4	C	<u>Au Jus Concentrate</u>
1	C	Cornstarch
1/4	C	Flour
2	C	Water, cold
1	qt	Mushrooms, fine diced
1	C	Onions, fine diced
2	Tbsp	Margarine or butter
2/3	C	Tomato paste
1/4	C	Parsley, chopped
1	C	Sauterne wine
1	Tbsp	Chervil, chopped
1	Tbsp	Tarragon, chopped

Mix boiling water and Au Jus Concentrate; stir well. Combine cornstarch, flour and cold water and mix until smooth. Stir into hot Au Jus. Return to a boil; gently boil 2-3 minutes, stirring occasionally. Saute mushrooms and onions in butter. Add Tomato paste, parsley, wine chervil and tarragon. Gently boil 10 minutes.

## Kentucky Bourbon Marinade

1 1/2	C	Water
1	C	Olive oil
1/3	C	Bourbon
3	Tbsp	<u>Au Jus Concentrate</u>
2	Tbsp	Molasses
1	Tbsp	Garlic powder
1/2	tsp	Black pepper

Mix all ingredients thoroughly. Marinate 20-30 minutes. Use for strip steaks, roast beef or pork tenderloin.

## Mushroom Wine

1	C	Mushrooms, coarse chopped
2	Tbsp	Olive oil
1/4	C	Wine (Use Burgundy for beef or madiera for pork)
2	Tbsp	<u>Au Jus Concentrate</u>
1/4	tsp	Garlic powder

Saute mushrooms in oil 3 minutes. Add remaining ingredients. Blend or puree.  
Brush over steaks, roasts or chops.

## Italian Garden Dressing

1 1/2	C	Olive oil
1	C	Red Wine Vinegar
1/4	C	Dijon mustard
3	Tbsp	<u>Au Jus Concentrate</u>
1	Tbsp	Garlic, minced
1	tsp	Basil
1	C	Parmesan cheese, grated

Mix all ingredients until smooth. Serve over pasta or vegetable salad, Caesar or steak salad or antipasto.

## Au Jus St. Jeannet- Yield 1 Qt

1	Quart	Boiling Water
2	Tbsps	<u>Beef Au Jus Concentrate</u>
2	Tsps	<u>Herb De Provence Conc.</u>

Combine boiling water, Au Jus and Herbs de Provence. Serve with French Dip sandwiches or over prime rib. May be used to keep sliced roast beef moist for buffet service.

## Wild Mushroom Sauce

1 3/4	qt	Water, boiling
3/8	C	<u>Beef Au Jus Concentrate</u>
1	C	Water
1	C	<u>Dry Roux (Sauce/Soup Thickener)</u>
1/8	C	Margarine or butter
3/4	qt	Mushrooms, julienne cut
1/2	C	Chardonnay
1	C	Sour Cream

In a sauce pot, heat water to boiling. Add beef au jus; stir well. In a bowl, blend water and dry roux into a smooth slurry, using a wire whip. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling, stirring frequently. Reduce heat and gently boil for 2 minutes, stirring occasionally. In a separate sauce pot, sauté mushrooms in butter 5 minutes. Add wine; gently boil 5 minutes. Add to gravy. Stir in sour cream. Simmer 2 minutes. Serves 20

## Italian Au Jus

1/4	Cup	Fresh Zucchini -- seeded/diced fine
1/3	Cup	Green Onion -- sliced thin
1/4	Cup	Fresh Mushrooms -- diced small
1/4	Cup	Green Pepper -- diced small
1/2	Tsp	Minor's Garlic Base Or 2 Cloves -- diced small
1/2	Tbsps	Olive Or Salad Oil
1/4	Cup	<u>Au Jus Prep</u>
3	Cups	Hot Water
1/2	Cup	Tomato Juice
1/2	Tsp	Sweet Basil
3/4	Tsp	Oregano
3/4	Tsp	Fresh Ground Black Pepper

Heat oil to med-high in sauce pan. Add vegetables; saute until shiny & aroma is noticed. Remove from heat. Set aside. Mix remaining ingredients; bring to boil. Add vegetables. Serve hot with Italian Beef Sandwich: Sliced beef, sliced zucchini, red onion and tomato on a hard crust roll. Use au jus for dipping. Serves 8

## Meaty Barbeque Spice

3/4	C	Catsup
2	Tbsp	<u>Au Jus Concentrate</u>
2	Tbsp	Vegetable oil
1	Tbsp	Brown sugar
1	tsp	Onion powder
1/4	tsp	Liquid smoke

Mix all ingredients thoroughly. Brush over ribs, chops or burgers