

Enjoy This Recipe Courtesy of Chef Les Kincaid

Espagnole Sauce

5 quarts brown stock, hot
9 ounces brown roux
1 pound bacon, diced, rendered and fat reserved
2 cups chopped onions
1 cup chopped carrots
1 cup chopped celery
1/2 cup tomato puree
1 bouquet garni
Kosher salt and pepper

In a stockpot, whisk the hot stock into the roux. In a large sauté pan, heat the reserved bacon fat. When the fat is hot, sauté the vegetables until wilted, about 5 minutes. Stir the tomato puree into the vegetables and cook for about 5 minutes. Add the tomato/vegetable mixture to the stock/roux mixture. Add the bouquet garni and continue to simmer, skimming as needed. Season with salt and pepper. Simmer the sauce for about 20 minutes. Strain the sauce through a China cap.

Yield: 1 gallon