

A decent pan sauce for burgers, chicken, whatever, using the bits from the cooked meat.

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| 1 | all leftover fond
1 shallot, chopped
drizzle of olive oil
1 tsp rosemary, chopped
mushrooms, chopped | Heat in pan @ medium. Add the rest. Cook, tossing, until softened. |
| 2 | 1 TBSP jam/whatever
1/2 cup stock, or bullion cube
1/4 cup water
5 tsp balsamic vinegar | Add the bits, stir to combine. Let simmer 2-3 minutes, until <i>thick and saucy</i> |
| 3 | 1 TBSP butter
S&P, to taste | Remove from heat. Add butter and season. Stir to melt. |
| 4 | | Serve over meat |