

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

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