**SAUCE ESPAGNOLE**

Rich meat stock thickened with a nutty brown roux and tomato, sauce Espagnole is the basis for a classic demi-glace, and is perfect with any roasted meat.

1. 4 tablespoons (½ stick) butter
2. 1 onion, diced
3. ½ carrot, diced
4. 1 celery rib, diced
5. ¼ cup flour
6. 2 tablespoons tomato paste
7. 4 cups veal or beef stock
8. 1 bay leaf
9. ½ teaspoon dried thyme

**DIRECTIONS:**

Melt butter in large saucepan over medium-high heat. Add onion, carrot and celery. Sauté until browned, about 8–10 minutes. Reduce heat to medium and add flour. Stirring often, cook until dark brown and nutty-smelling, about 10 minutes, reducing heat if flour starts to burn. Add tomato paste, stock and herbs. Raise heat to high, and bring to boil. Reduce heat to low, and simmer for about 1 hour, stirring occasionally. Pass sauce through a fine strainer, pressing on the solids. Discard solids and serve as desired