



WILD. NATURAL. SUSTAINABLE.

Classic Demi-Glace Sauce

• Prep Time: 55 minutes • Yields: 2 cups

Ingredients:

- 1 sprig thyme
- 4 parsley stems
- 1 bay leaf
- 6 whole black peppercorns
- 2 cups unsalted beef or veal stock
- 2 cups espagnole sauce

Optional:

- 1 tablespoon dry sherry, or to taste

1 pkg. Fossil Farms' Moulard Duck Breast, 13 oz.

Equipment:

- Stove
- Large heavy bottomed pot
- String or cooking twine
- Scissors
- Cheesecloth
- Measuring spoons & cups
- Fine mesh sieve
- Strainer
- Storage containers

Method:

Make the herb sachet:

1. Place the thyme, parsley stems, bay leaf and peppercorns in the middle of a 6-inch square of cheesecloth. Gather the edges to form a pouch. Tie with a piece of string.

Reduce the stock and sauce:

2. In a large heavy bottomed pot, combine the beef or veal stock and espagnole sauce.

3. Add the herb sachet. Bring to a boil over medium-high heat.

4. Adjust the heat to a simmer, and cook uncovered for 45 to 50 minutes, or until the sauce has been reduced by half. In the end you should have about 2 cups of sauce.

Strain the sauce:

5. Remove the herb sachet. Set a fine mesh sieve lined with cheesecloth over a medium bowl and strain the sauce.

Season and storage:

6. If using as is, season with salt to taste and add dry sherry. If using it to make another sauce, do not add the salt.

7. Refrigerate for up to 5 days, or store in the freezer in small portions for up to 6 months.

Optional:

8. Reheat in a small sauce pot, until sauce starts simmering, then pour over seared Duck Breast, Venison French Racks, Elk loin, or even a burger.

