

• GET THE MOST FROM YOUR ROAST •

In the tradition of the Pennsylvania Dutch, 'waste not, want not.' Instead of throwing away the liquid from the bottom of your roasting pan, here are a few suggestions on fun ways to use those beautiful drippings from your roast.

FLAVORFUL PAN SAUCE

You can use your roast pan drippings to make an amazing pan sauce.

INGREDIENTS

- _ 1/3 cup red wine
- _ (1) cup D&H beef bone broth
- _ (1) tablespoon Unsalted Butter
- _ (2) Tablespoon Pan Drippings
- _ salt & pepper (to taste)

INSTRUCTIONS

- 01** • In a cast iron skillet, simmer 1/3 cup red wine for 5 minutes to reduce.
- 02** • Add 1 cup D&H beef broth and simmer once again.
- 03** • Remove from heat.
- 04** • Whisk in the butter first. Once butter is dissolved then whisk in pan drippings.
- 05** • Add salt and pepper to taste. Serve with your roast.

WASTE
NOT



WANT
NOT

YORKSHIRE PUDDING

Another way to make great use of those amazing pan drippings is to make a simple yorkshire pudding.

INGREDIENTS

- _ (4) tbsp roast drippings
- _ All-purpose flour for dusting
- _ (4) large eggs
- _ (2) cups whole milk
- _ 280 grams all-purpose flour (be exact)

INSTRUCTIONS

- 01** • Capture all the pan drippings from your finished roast in a small bowl and set aside (save every drop). Place large cast iron skillet in the oven set to 400 degrees.
- 02** • Next, add 4 large eggs along with 2 cups whole milk, 280 grams of all-purpose flour and 2 tablespoons of your roast pan drippings into a blender/food processor. Slowly blend until smooth.
- 03** • When the skillet is good and hot, add two tablespoons of pan drippings (if you don't have that much left, you can use some neutral oil like canola or safflower). Swirl to coat making sure to get way up the sides of the pan.
- 04** • Add batter all at once right down the middle and then re-oven.
- 05** • Cook at 400 degrees for 30 minutes.
- 06** • Remove from oven. Once cool enough to touch, separate into pieces / slices and platter to pair with your meal.