

Beef Soup and Gravy Base

Article No. 21175 (235 g/8.29 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Contains **real beef fat**.
- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving:**
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Versatile:** Make soups, sauces, gravies, dips and more!



Jus

Jus is French for “juice.” When roast beef is served with this flavorful dipping sauce on the side, it is called au jus, or “with juice.” Use it to dip slices of roast beef or roast beef sandwiches.

1-1/2 cups/375 mL water
1/2 cup/125 mL **Watkins Meat Magic**
2 tbsp/30 mL **Watkins Beef Soup Base**
2 tbsp/30 mL **Watkins Onion Soup Base**
1 tbsp/15 mL **Watkins Onion Flakes**

Combine all ingredients and simmer gently the last 30 minutes while roast is cooking.