

# Brown Sauce

## Ingredients:

1/2 clove garlic, peeled

2 tablespoons butter

2 tablespoons flour

1 cup beef bouillon

salt and pepper to taste

Dash dry sherry or Worcestershire  
sauce

## Method:

**Rub** a saucepan with garlic clove. Discard clove. Melt butter over low heat. Add flour and stir until blended. Stir in bouillon.

**Stirring** constantly, cook sauce until it comes to a boil. Add salt and pepper and sherry or Worcestershire sauce. remove from heat and stir.

**Download** this recipe

[E-mail us and let us know what your thinking.](#)



Made on a Mac