

Improvise a Pan Sauce

What you need:

The fond (little brown bits) from searing a piece of meat

Some shallots, herbs and or garlic

1/2 cup of liquid

1-2tbl of cold unsalted butter

The Technique:

Start with 1 tbl of the fat from the meat, or add 1 tbl of olive oil.

Sweat out the shallot and garlic over medium heat, add some kosher salt and then add some herbs.

Add the liquid and scrape the bottom of the pan to get all the good bits up. Simmer to reduce by about 1/2.

Taste and add salt. Turn the heat down and swirl the pan constantly to incorporate the butter 1 tbl at a time.

Taste and add a splash of lemon juice or vinegar if you want more brightness.

Some other ways to improvise:

Liquids:

Broth, wine, stock, apple cider vinegar, apple cider, mirin wine, sake, really anything!

Aromatics:

Shallots, garlic, ginger, scallions, thyme, sage, rosemary.

Whole crushed spices that have been toasted:

Coriander seeds, fennel seeds, cumin seeds would all taste great in a pan sauce.

Other Add-In's:

Mustard, a dash of heavy cream, some chutney.

Tip:

*If your sauce breaks (looks greasy and separated) whisk in about 1 tsp of water until you reach a good consistency.

