

## **Brown Sauce (Brian Keck)**

¼ c. minced onion (1 small)  
¼ c. minced carrot  
¼ c. minced celery  
¼ c. butter  
3 T. flour  
3 c. hot beef stock  
2 T. tomato paste

Cook onion, carrot, and celery in butter in saucepan until soft but not brown. Stir in flour; cook over low heat, stirring constantly, until mixture is amber brown (do not burn!). This is a brown roux. Remove from heat. Add beef stock. Stir rapidly with a wooden spoon or beat vigorously with a wire whisk. Cook over low heat, stirring constantly, until mixture bubbles and is thickened. Beat in tomato paste. Strain, if desired. Cook over low heat 30 minutes, stirring occasionally. Taste and correct seasoning. Makes about 2 cups.