



Jäger (Hunter) sauce

Ingredients:

- 1/4 cup of either bacon grease, butter, or oil combo
- 1 small onion minced
- 1 large garlic clove minced
- 2 cups sliced mushrooms
- 1/2 stick of unsalted butter
- 4 Tablespoons of flour
- 2 cups beef broth
- 1 1/2 tsp of balsamic vinegar
- 1/4 tsp pepper
- 1/4 tsp thyme
- 1/2 tsp of salt
- Pinch of sugar

Directions:

1. Heat grease/oil/butter in a large skillet and add minced onions. Saute until translucent.
2. Add garlic, mushrooms and butter and cook until mushrooms reduce in size.
3. Mix in flour and cook for 2 minutes.
4. Add in beef broth, balsamic vinegar, and all seasonings.
5. Mix well and simmer until thickened.