

# Simple Au Jus Gravy



By Jess\_FinsUp

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Recipe

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1/1 Photo of Simple Au Jus Gravy



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• Total Time: 15 mins

Prep Time: 5 mins

Cook Time: 10 mins

Jess FinsUp's Note:

*“An easy, cheap and quick version of the gravy used for French Dip Subs. No need to buy those expensive dry mix ...*

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## Ingredients:

Serves: 4-6 Yield: 3.0 cups

Units: [US](#) | [Metric](#)

3 cups water

4 teaspoons beef bouillon (or 4 cubes)

1 teaspoon soy sauce

1/4 teaspoon garlic powder

salt and pepper

## Directions:

1 Place the water in a medium sauce pan and bring to a boil.

2 Reduce heat to low; whisk in the beef bouillon.

3 Whisk in the soy sauce, garlic powder and salt and pepper to taste.

4 If you like a thicker Au Jus gravy, you can also whisk in a little flour to thicken it.