

Simple Au Jus Gravy



By [Jess_FinsUp](#)

Added November 02, 2009 | Recipe #397515

Categories: • [Sauces](#) • [Lunch/snacks](#) • [Condiments, etc.](#) • [More ▾](#)

Recipe

Ratings & Reviews (12)

Photos (1)



Photo by Papa D 1946-2012



1/1 Photo of Simple Au Jus Gravy



Add Your Photos



[Rate it!](#) | [Read 12 Reviews](#)

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 ...

[More](#)

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.