

MINUTE BROWN SAUCE

INGREDIENTS

30 ml (1 tbsp) cornstarch
30 ml (1 tbsp) water
284 ml (1 can) chicken or beef broth or broth
5 ml (1 tsp) dried basil
15 ml (1 tbsp) vegetable oil

PREPARATION

1. In a small bowl, dissolve the cornstarch in the water. Set aside.
2. In a small saucepan, combine broth, basil, and oil. Bring to a boil over medium heat.
3. Add cornstarch mixture, stirring constantly for 1 minute or until sauce thickens.

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