

### SPICE CLASSICS AU JUS MIX

Spice Classics® Au Jus Mix heightens the flavor of beef-based recipes:
• Spice Classics Au Jus Mix features a savory blend of seasonings for rich flavor and, when mixed with water, creates the perfect au jus consistency.
• Spice Classics spices, herbs, and seasonings are sourced from around the world, within a safe and secure supply chain, delivered in every bottle. The Spice Classics portfolio offers the operator a core pantry of spices, herbs and seasonings.
• There are 3/6 lbs. plastic jugs per case. Each container makes about 1 gallon au jus that's great for bulk preparation or to make ahead, saving on labor during high traffic times.
• Spice Classics Au Jus Mix is recipe-ready, prepares in minutes and delivers that great flavor to complement prime rib, French dip sandwiches and French onion soup.
• Kick it up a notch and use Spice Classics Au Jus Mix as a base for sautéing onions and bacon for a flavorful garnish atop roast beef.



Brand: Spice Classics®

# **Nutrition Facts** Serving Size 2.5g (2.5g) **Amount Per Serving** Calories 5 % Daily Value\* Total Fat 0g 0% Saturated Fat 0g Trans Fat 0 g 0% Cholesterol Omg Sodium 410mg 18% 0% Potassium 0mg 0% Total Carbohydrate 1g 0% Dietary Fiber 0g Sugars 0g Protein 0a

Vitamin D 0mcg	•
diet. Your daily values ma	e based on a 2,000 calorie ay be higher or lower
depending on your calorie	e needs.

Vitamin C

0mg

Iron

, ,	,		
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbs.		300g	375g
Dietary		25g	30g
Fiher		209	Jug

Calories per gram:

Vitamin A

Calcium

0%

0mg

Fat 9 • Carbohydrate 4 • Protein 4

### Ingredients

Ingredients: Salt, Corn Maltodextrin, Hydrolyzed Soy Protein, Modified Corn Starch, Caramel Color, Garlic Powder, Onion Powder, Spices (Including Celery Seed), Disodium Inosinate And Guanylate (Flavor Enhancers), And Citric Acid.

### **Preparation and Cooking**

**Bake:** For a batch of Au Jus gravy: Add 7.5 oz. Spice Classics® Au Jus Mix to 1 gallon of water. Stir frequently, heat to boiling. Add small amount to mix if thicker sauce is desired.

Ready To Eat: Spice Classics® Au Jus Mix is a dry blend and is simple to prepare. Follow these kitchen-ready steps: 1. Use 1 ounce of Au Jux Mix to 3 cups water; bring to a boil. Makes 12 - 1/4 cup servings. 2. Use 12 ounces of Au Jus Mix to 2 1/4 gallons water; bring to a boil. Makes 144 - 1/4 cup servings. 3. Add to water for cooking vegetables using 1 ounce of Au Jus Mix to 1 1/2 pints liquid.

### **Serving Suggestions**

Spice Classics® Au Jus Mix adds a flavorful complement to: • French dip sliders with thinly sliced choice roast beef, caramelized onions and melted Swiss cheese • Hot beef on weck • Prime rib • French dip burger topped with melted Swiss and sautéed onions on a three-cheese crusted ciabatta roll • Prime rib tips sandwich brioche with melted Swiss cheese and sautéed mushrooms and onions

## Packaging and Storage

Avoid exposure to heat, humidity, direct sunlight and fluorescent light to maintain flavor and color. Always use dry measuring spoons and cups to ensure optimal product integrity.

#### **Allergens**

CONTAINS:

Soybeans or Soybean Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Eggs or Egg Derivatives, Fish or Fish Derivatives, Milk or Milk Derivatives, Peanuts or Peanut Derivatives, Sesameseeds or Sesameseed Derivatives, Treenuts or Treenut Derivatives, Wheat or Wheat Derivatives