



Brandon Rodgers'

Recipe

**CHARRED
SCALLION
DEMI SAUCE**





Recipe

CHARRED SCALLION DEMI SAUCE



INGREDIENTS— CHARRED SCALLIONS:

- 55g (1 bunch) Scallion – cut in 2" pieces
- 3g (1 tsp.) Brandt Beef Tallow
- 1g (¼ tsp.) Kosher salt

EQUIPMENT:

- 11" saute pan

INGREDIENTS – PAN SAUCE:

- 30g (2 tbsp.) Butter – diced
- 40g (¼ cup) Shallots – finely chopped
- 10g (2 tsp.) Garlic – finely chopped
- 100g (½ cup) Brandt Beef Demi Glace
- 10g (2 tsp.) Distilled vinegar
- 6g (1 tsp.) Tamari (Japanese soy sauce)
- 6g (1 tsp.) Worcestershire sauce
- 4g (1 tsp.) Sugar
- 3g (½ tsp.) Gochujang (fermented pepper paste)
- 3g (4 tsp.) Charred scallions – finely chopped
- 1g (¼ tsp.) Kosher salt
- 10g (1 tbsp.) Fresh scallion – chopped



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TECHNIQUE:

STEP 1

- Mix scallions in tallow and salt and place in a saute pan. **STEP 2**

- Place in a wood fire oven at 500°F until fully charred and black.

Note: you can also grill your scallions to get the char marks and smoke of the fire and finish cooking them in the oven.

- Finely chop and reserve.

STEP 3

- Brown your butter in a medium saute pan.

Note: browning your butter is cooking the moisture out of the butter until the milk solids begin to brown.

STEP 4

- Sweat shallots and garlic in brown butter.

STEP 5

- Add demi, vinegar, tamari, gochujang, worcestershire, sugar, salt and charred scallions.

STEP 6

- Bring to a boil and stir with a whisk. Boil for approximately 1 min.

STEP 7

- Add scallions.

STEP 8

- In a pan glaze your meat in the sauce and serve OR serve the sauce on the side.



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