

French Dip (au jus) Sauce

4 teaspoons Better Beef Bouillon
2 cup water
1/4 cup GF soy sauce
1/2 bay leaf
2 Dashes of dried crushed rosemary
2 Dashes of garlic powder
2 Dashes of dried thyme

Dissolve bouillon cubes in boiling water. Add the soy sauce and spices to the bouillon and simmer for 15 minutes. Adjust the spices and soy sauce to your taste. Makes 6 - 8 sandwiches.

<http://www.lincolntent.com/GFCF-Sauces.html>