



All of Bonewerk's sauce products start from ONLY first draw stocks, utilizing the traditional 8lbs bones to 1 gallon finished stock, which requires USDA inspection 3 times daily. We use fresh oven-roasted bones, filtered water and fresh produce. All stocks are made in the traditional open kettle fashion allowing for the continual skimming and monitoring of this process. Using our volume as a tool we blend batches of stock to produce a consistent product every time.

Our **Demi Classics** start with the same stock as our Glace and Demi Elite but rather than continuing to reduce to sauce consistency we thicken and fully season it at 35% reduction. Frozen at sauce consistency, this kitchen staple is plate ready but neutral enough for all chef's creations. Priced to compete with other pre-made products and institutional powdered "demi" mixes our Demi Classics versatility cannot be beat. All are Gluten Free/Dairy Free.

DEMI GLACE DE VEAU CLASSIC (VEAL) – 16 (LB) BUCKET

Demi-Glace de Veau is produced from water, in-house roasted veal bones, fresh carrots, celery, onions, tomato paste, parsley stems, rosemary, thyme, garlic and bay leaves. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten Free / Dairy Free.

DEMI GLACE DE POULET CLASSIC (CHICKEN) – 16 (LB) BUCKET

Demi-Glace de Poulet is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, bay leaves, fresh thyme. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten Free / Dairy Free.

DILUTION RATIOS

- **AU JUS:** Combine equal parts water to Glace or Demi Glace and season to taste. Further dilution is possible if desired.
- **BRAISING LIQUID:** 3 parts water to 1 part Demi Glace or Glace provides an excellent braising liquid for any meat.
- **BROTH:** 1 part Glace to 2 parts water will provide a flavorful, low sodium, high protein broth.
- **SAUCES:** All Bonewerks Premium Glaces and Demi Glaces come frozen at sauce-ready consistency (nappe). **NO WATER** is needed to utilize our products in or as a sauce.
- **SOUP:** Adding 8 to 16 oz. of Glace or Demi Glace per 1 gallon of liquid will greatly enhance the depth of flavor for any soup. It will also add a natural sheen and thickened mouth feel.
- **STOCK:** Stocks are instantly made by adding 5 to 9 parts water to any Bonewerks Glace product. We recommend you taste the dilution at 5 to 1 and proceed as needed. Remember, our Glace has no added salt (sodium) so adjust as needed.