

## Sauce Aliper for Roast Beef

From Lord Harlequin Tomfoolery  
(From 'Ye Cook's Treasurie)

|   |                              |
|---|------------------------------|
| 2 Slices Wholewheat Bread   | 2 cloves Garlic, crushed     |
| 2 tbs. Red Wine, Red Wine Vinegar and/or<br>Beef Broth, in quantities to produce desired<br>consistency (1/4 cup for Thick Sauce) | ¼ tsp. Each, Salt and Pepper |

Toast the bread and crumble into a bowl. Pour vinegar over it and let soak for at least 5 minutes. Mash or blend to a smooth consistency. Add ¼ cup to 1 cup of stock/wine. Add in other ingredients. Serve at room temperature if thick, boil for a few minutes and serve hot if thin sauce.

