

Deglazing

Kitchen

Turning the stuck-on residue into sauce, in ninety seconds.

The most transferable technique in cooking.

1

Remove the food, keep the fond

The browned residue stuck to the pan.

2

Pour off excess fat

Leave a tablespoon.

3

Add liquid to the hot pan

Wine, stock, cider, even water.

4

Scrape while it bubbles

A wooden spoon lifts everything off the base.

5

Reduce, then finish

By half, then a knob of cold butter off the heat.

LIQUIDS

Red wine — beef, lamb

White wine — chicken, fish

Stock — anything

Cider — pork

Non-stick pans build almost no fond. That is exactly why they are poor for pan sauces.