



Every THRIVE™ purchase helps reduce world hunger. Thriving Nations™ creates greater nutritional self-sufficiency around the world by teaching impoverished people how to diversify crops, increase food production, and create healthier dietary practices. Five percent of all THRIVE™ profits are donated to this cause.

## Espagnole

### Preparation Instructions:

Slowly add ½ cup Espagnole sauce mix to 2 cups hot water, stirring well to incorporate. Simmer for 2–3 minutes and serve. Makes 8 servings.

### Hunter Sauce

(This is not a gluten-free recipe)

#### Ingredients:

- 2 tbsp. butter
- 1 tsp. garlic, minced
- ½ c. THRIVE Mushroom Pieces (FD)
- ¼ tsp. THRIVE Italian Seasoning Blend (FD)
- ¼ c. white wine (or water)
- ½ c. water
- ⅓ c. THRIVE Tomato Dices
- ⅓ c. THRIVE Espagnole sauce, dry
- 2 c. water
- ¼ tsp. THRIVE Chef's Choice Seasoning Blend
- ½ tsp. Worcestershire sauce

In a small saucepan, sweat the butter and garlic until tender. Add mushrooms and Italian blend and stir in. Add wine and reduce by half. Add ½ cup water and tomatoes and reduce until syrupy. Add remaining ingredients and bring to a simmer for 3–4 minutes. Allow to rest 3–4 minutes before serving. Makes 10 servings. Serve over beef, game, pork, or chicken.



ESPAGNOLE



VELOUTÉ



BÉCHAMEL



TOMATO

## Mother Sauces

THRIVE provides you with four essential mother sauces that are the foundation for virtually any sauce, soup, or filling! Made from the highest quality ingredients to achieve a superior taste experience, THRIVE Sauces are the quick and easy way to turn any dish into a gourmet meal.

Visit [www.ThriveLife.com/sauces](http://www.ThriveLife.com/sauces)

for other delicious Espagnole sauce recipes, like:

Beef Stew  
Enchilada Sauce

Peppercorn Steak Sauce  
Red Wine Sauce

# THRIVE Sauces

## Espagnole



Serving  
Suggestion

Net Wt 16.9 oz (1.05 lb) 480g

80  
SERVINGS

THRIVE™ [www.EatThrive.com](http://www.EatThrive.com)

## Nutrition Facts

Serving Size 2 tsp (6g)

(Makes ¼ cup prepared)

Serving Per Container About 80

### Amount Per Serving

Calories 20    Calories from Fat 5

% Daily Value\*

**Total Fat** 1g    **1%**

Saturated Fat 0g    **0%**

Trans Fat 0g

**Cholesterol** 0mg    **0%**

**Sodium** 440mg    **18%**

**Total Carbohydrate** 3g    **1%**

Dietary Fiber 0g    **0%**

Sugars 1g

**Protein** 0g

Vitamin A 0%    •    Vitamin C 0%

Calcium 0%    •    Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet.

## Espagnole

This savory brown sauce is perfect for beef or pork dishes, stews, or mashed potatoes.

**Shelf Life: 10 Years**

Best if used within 1 year of opening to maintain life sustaining nutritional value under optimal storage conditions. Opened \_\_\_\_/\_\_\_\_/\_\_\_\_.

**INGREDIENTS:** FOOD STARCH-MODIFIED, SALT, POTATO STARCH, SWEET CREAM, MALTODEXTRIN, YEAST EXTRACT, TOMATO POWDER, SUGAR, NONFAT MILK SOLIDS, POWDERED COOKED BEEF, BEEF FAT, DEXTROSE, GARLIC POWDER, CARAMEL COLOR, BEEF EXTRACT, NATURAL FLAVOR, GUAR GUM, ONION POWDER, SPICES, XANTHAN GUM, SODIUM CASEINATE, SODIUM PHOSPHATE, SILICON DIOXIDE (ANTICAKING AGENT), LACTIC ACID, CALCIUM LACTATE, ANNATTO COLOR.

**CONTAINS: MILK.**

PROCESSED IN A FACILITY THAT HANDLES MILK, EGGS, SOY, WHEAT, & TREE NUT PRODUCTS.



**Distributed By:**

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10520P3

Glue

Glue

Glue

CAUTION: This product contains an oxygen absorber that is not intended for consumption. Please discard the packet upon opening can.