**Gateway Sauce:**

2 tbsp butter

2 tbsp flour

3/4th cup chicken broth

1 tsp balsamic vinegar

½ tsp lime juice

1/4th tsp cayenne pepper

1 ½ tsp hot sauce

½ tsp Dijon mustard

1/4th tsp salt

1. Melt butter
2. When butter is melted, add in flour all at once. Stir until well incorporated
3. Cook mixture until it is just slightly brown
4. Add in chicken broth a little bit at a time while whisking the mixture to remove lumps
5. Add in the rest of your ingredients, stir to combine. Add in more chicken broth if sauce becomes too thick.
6. Serve over a roasted meat (Students suggest over roasted pork)