



Red Wine Sauce

Executive Chef John Clements, CEC, CCA

Ingredients

1 lb reserved meat trimmings
1 tbsp vegetable oil
1 shallot, sliced
2 garlic cloves, peeled and crushed
1 cup merlot or dry red wine
1 tsp black peppercorns, crushed
1 spring rosemary and thyme
1 cup beef stock

Directions | Yields 1 cup

1. Preheat oven to 350° F. Brown the meat trimmings for about 10 minutes in the oven. Transfer to bowl and set aside.
2. In a 2 quart pot at medium heat, add the shallots and cook, stirring often until browed, about 3-5 minutes.
3. Add the garlic and stir until fragrant, about 1 minute.
4. Add the meat trimmings to the pot along with red wine, peppercorns, rosemary and thyme. Bring almost to a boil then reduce heat. Cook until the wine is reduced to 1/2 cup, about 10-15 minutes.
5. Add the beef stock and again, bring to an almost boil. Reduce the heat to low and simmer very slowly until liquid is reduced by half.
6. Strain from the saucepan through a fine sieve and into a bowl.
7. Let stand for 5 minutes, then skim off the fat that rises to the surface. Return the stock to the saucepan and cook over low heat.
8. Cook until richly flavored and reduce to about 1 cup, 15-20 minutes.

