

Red Wine Sauce – Serves 8

Pour oven game, steaks and duckling.

This sauce recipe may appear time consuming but it's worth it and the more times you make it, the easier it becomes. Make a large batch and providing your ingredients are fresh, it'll keep for a few days and the flavours will become intense and rich.

Ingredients

750ml red wine
0ml red wine vinegar
100ml port
750ml beef, veal or chicken stock
50ml Cognac
2 sprigs fresh Thyme
2 sprigs fresh Tarragon
1 Bay leaf
¼ Handful Black peppercorns - cracked
6 shallots – chopped
2 garlic cloves – chopped
240g mushrooms - sliced
50g unsalted butter



Method

- Sweat garlic and shallots in half butter
- In another pan, sauté mushrooms in remaining butter until lightly golden, then add to garlic / shallot mixture
- Add vinegar & boil until almost dry. Add Cognac and reduce by 2/3's. Add red wine and port. Simmer and reduce by 2/3's
- Add the stock, herbs and peppercorns and simmer until slightly thickened. Strain and it's ready to use or cool and refrigerate.

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