

CUMBERLAND SAUCE

Great with Red Wine, Garlic and Chicken Liver Pate, serve to the side in individual pots. Keep in a jar and refrigerate - tastes better after a couple of days when the flavours have infused.

Ingredients

- 1 shallot – finely chopped
- 4 tbsp red wine vinegar
- 12 peppercorns – crushed
- 100ml beef stock – knorr stockpot
- 50ml port
- 1 lemon – zest only cut into strips & blanched in boiling water 2 minutes
- 1 orange – juice only
- 2 tbsp redcurrant jelly
- 1 tsp Worcestershire sauce

Method

1. Put shallot, vinegar & peppercorns into pan and reduce by 2/3rds
2. Add stock, port, redcurrant jelly, Worcestershire sauce & orange juice
3. Bring to boil then simmer for 20 mins
4. Pass through sieve, cool, refrigerate.

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