

RED WINE STEAK SAUCE REDUCTION

F EASY

Last Modified: 05/20/2016

PREP: 20 Min
COOK: 50 Min
STOVETOP

SAUCE

MAKES 5 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Unsalted Butter	
1/2	Small	Yellow Onion	Chopped
1/2	Small	Red Onion	Chopped
2	Large	Shallots	Chopped
2	Tbsp	Garlic	Minced
1	Whole	Roma (Plum) Tomato	Chopped
8	Oz	Carrots (Peeled)	Chopped
3/4	Pound	White Mushrooms	Sliced
1	14 1/2 Oz	Can Beef Stock (Swanson)	
1 1/4	Cups	Red Wine (Merlot)	
1	Tbsp	Fresh Rosemary Leaves	
	Plus	Corn Starch & Water For Thickening	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
1	10 1/2 Oz	Can Condensed Beef Consomme (Campbells)	

OPTIONAL CREAMY VERSION

1/4	Cup	Heavy Cream	
OR			
1/4	Cup	Half & Half	

PREPARATION

FACTOID	Excellent, drizzled over ANY Grilled or Roasted Beef.
TOOLS	1) Medium Saucepan 2) Fine Wire Strainer
PREP	<p>DISH</p> <p>1) Chop the Onions and set them aside. 2) Chop the Shallots and add them on top of the Onions. 3) Mince the Garlic Cloves and add them on top of the Onions. 4) Chop the Tomato and add it on top of the Onions. 5) Chop the Carrots and add them on top of the Onions. 6) Slice the Mushrooms and add them on top of the Onions 7) Strip the leaves off of the Rosemary Sprig and add them on top of the Onions.</p>
1	In a medium saucepan over medium high heat, heat the Butter until it bubbles. Stir in the Yellow and Red Onions, Shallots, Garlic, Rosemary, Tomato, Tomato Paste, Carrots, and Mushrooms. Cook until the Onions are translucent, the Carrots have softened and the Mushrooms have darkened and shrunk, 10 to 15 minutes.
2	Pour in the Beef Stock and 1 cup of Merlot, and bring the mixture to a boil, scraping and dissolving any browned bits of flavor from the bottom of the saucepan. Reduce the heat, and simmer until the vegetables are very soft and the pan juices have reduced by one half, about 20 minutes.

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3	Strain out by pressing with the back of a spoon and discard the Vegetables from the Sauce. Pour in the Beef Consomme and return the Sauce to a boil over medium high heat,
OPTION	You can make this into a creamy version Sauce by adding in either Heavy Cream or Half & Half at this point.
4	Stir in the remaining 1/4 cup of Merlot Wine, and reduce the heat to low. Salt and Pepper the Sauce to taste. Simmer the Sauce until it is reduced to 1/2 of its original volume, stirring occasionally, about 15 minutes more.
SERVE	Serve drizzled over Beef while hot.

