

# RED WINE STEAK SAUCE

Last Modified: 07/02/2015

PREP: 15 Min  
COOK: 30 Min  
STOVETOP

**F EASY**

SAUCE

**MAKES 5 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	10 1/2 Oz	Cans Condensed Beef Consomme (Campbells)	
PLUS			
1	10 1/2 Oz	Can Cold Water	
OR			
3	Cups	Beef Stock (Swanson)	
OR			
3	Cups	Canned Beef Au-Jus (SALTEEE)	
1 1/2	Cups	Dry Red Wine (Merlot / Cabernet / Etc.)	
1	Tsp	Garlic Powder.	
1	Tsp	Onion Powder	
2	Tbsp	Unsalted Butter	
1/4	Cup	Aged Balsamic Vinegar (High Quality)	
4	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1	Tbsp	Fresh Rosemary Leaves	Chopped
	Plus	Corn Starch & Water For Thickening	
1/4	Tsp	Ground Black Pepper	
1/4	Tsp	Kosher Salt (Careful - Canned Au Jus is SALTY)	

## PREPARATION

<b>FACTOID</b>	Excellent over ANY Grilled Beef.
<b>TOOLS</b>	1) Medium Saucepan
<b>PREP</b>	<b>DISH</b> 1) Chop the Rosemary Leaves and set them aside.
<b>1</b>	In a medium saucepan over medium heat, mix together the chosen Beef Stock, Red Wine, Garlic Onion, Butter, Balsamic Vinegar and Worcestershire Sauce and bring it to a boil, reduce the heat to a simmer and cook until it is reduced by at least 1/2. Season it to taste with Salt and Black Pepper.
<b>2</b>	Add a little Corn Starch to some cold water and stir until dissolved - add the Corn Starch Mixture in small amounts to the Sauce while stirring until the desired thickness is reached - add in the Rosemary during the last couple of minutes of cooking.
<b>SERVE</b>	Remove from heat and serve drizzled over any cooked Beef while hot.

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