

Classic Red Wine Sauce

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



Serves 8

The Method

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.

- 1 Sweat garlic and shallots in half butter
- 2 In another pan, sauté mushrooms in remaining butter until lightly golden, then add to garlic / shallot mixture
- 3 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
- 4 Add the stock, herbs and peppercorns and simmer until slightly thickened. Strain and it's ready to use or cool and refrigerate.

