

Syrah Reduction Sauce

This red wine reduction sauce makes a wonderful accompaniment to holiday dishes. Drizzle over pork tenderloin or filet mignon.

Ingredients

- 2 T. butter
- 2 T. finely chopped shallots
- 1 lb. sliced mushrooms
- ¼ cup balsamic vinegar
- 1 cup red wine

We like to use our Syrah. If you prefer something more decadent, our Reserve Port makes a lovely wine sauce to complement pork dishes.

- 1 T. chicken or beef stock diluted in 1 cup hot water

Instructions

1. Melt butter in a saucepan over medium heat.
2. Add shallots and mushrooms. Sauté for about 3 minutes.
3. Increase heat to medium-high and add vinegar.
4. Cook another 2 minutes then add wine.
5. Simmer on low for 15 minutes or until sauce is reduced by half. Add diluted stock.
6. Bring to a boil then simmer until reduced by half again.

*Note: This sauce takes 20-25 minutes to prepare. It can be prepared a day ahead if you prefer, and reheated over moderate-low heat.

