

## Tuscany Sauce

(makes approx 8 oz.)

- 1 tsp. Butter
- 1 tsp. Chopped Garlic
- 1/4 cup White Wine
- 2 tbsp. Chopped Sun-dried Tomatoes
- 1 tbsp. Chopped Olives
- 1/2 tsp. Balsamic Vinegar
- 4 oz. Bonewerks Culinarte Demi Glace de Poulet Classic
- Salt and Pepper, to Taste

**SAUTE** garlic in butter in a sauté pan. Add wine; reduce by 50%.

**STIR** in wine, sun-dried tomatoes, olives and vinegar; reduce by 25%.

**STIR** in Bonewerks Culinarte Demi Glace de Poulet Classic. Season to taste with salt and pepper.