

Sauerbraten Sauce

(makes approx. 16 oz.)

- 1/2 cup Red Wine
- 1/2 cup Water
- 1/4 cup Red Wine Vinegar
- 1/4 cup Packed Brown Sugar
- 1 1/2 tbsp. Chopped Fresh Ginger
- 1 1/2 tbsp. Finely Chopped Shallots
- 1 tbsp. Minced Cornichon
- 1 tbsp. Chopped Raisins
- 1/2 tbsp. Finely Chopped Garlic
- 1/4 tsp. Ground Allspice
- 8 oz. Bonewerks Culinarte Demi Glace de Veau Classic
- Salt and pepper, to Taste

HEAT red wine, water, vinegar, brown sugar, ginger, shallots, cornichon, raisins, garlic and allspice in a heavy saucepan. Simmer; reduce by 50%.

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