
Tasso Marchard de Vin

(makes 8 oz.)

- 1 tbsp. Clarified Butter
- 2 tbsp. Chopped Green Onion
- 2 tbsp. Diced Tasso Ham
- 2 tbsp. Finely Chopped Mushrooms
- ½ tsp. Chopped Thyme
- 1 cup Red Wine
- 6 oz. Bonewerks Culinarte Demi Glace de Veau Elite or Glace de Veau
- 1 tbsp. Soft Butter

HEAT butter in sauce pan and sweat out green onions and Tasso Ham. Add in mushrooms; cook until all water is evaporated from mushrooms.

ADD in the red wine and reduce by $\frac{3}{4}$. Stir in Bonewerks Culinarte Demi Glace de Veau Elite and simmer for 5 minutes.

SWIRL butter into sauce. Serve over your favorite roasted meats or grilled steaks.