

### Gorgonzola Port Demi

(makes approx 12 oz.)

- 1 tbsp. Olive Oil
- 2 tbsp. Diced Shallots
- 1-2 cups Port Wine
- 8 oz. Bonewerks Culinarte Demi Glace de Veau Classic or Demi Glace de Veau Elite
- 1 tbsp. Chopped Fresh Rosemary
- 1/4 cup Crumbled Gorgonzola Cheese
- Salt and Pepper, to Taste

**SAUTE** shallots in olive oil in a saucepan.

**DEGLAZE** pan with port wine; reduce to a syrup-like consistency.

**STIR** in Bonewerks Culinarte Demi Glace de Veau Classic and rosemary; bring to a boil. Remove from heat and stir in Gorgonzola cheese. Season to taste with salt and pepper.