

Bordelaise Sauce

(makes approx 8 oz.)

- 1 tsp. Clarified Butter (or Oil)
- 2 tbsp. Finely Chopped Shallots
- ¼ cup Red Wine
- 6 oz. Bonewerks Culinarte Demi Glace de Veau Classic
- 2 tbsp. Chilled Unsalted Butter

SWEAT shallots in butter in a small sauce pan. Add red wine and reduce by 50%. Add Demi Glace de Veau Classic and bring to a simmer. (Your wine will have reduced approx 66%). Take off heat. Stir in butter and serve.

*Add fresh thyme in wine reduction if desired.