



RED WINE SAUCE

INGREDIENTS

4 or 5 medium size shallots
1 tblsp butter
1/2 bottle full bodied red wine
1 tspn salt
1/2 teaspoon fresh black pepper
1 teaspoon sugar

RECIPE

Peel outer skin from shallots
Slice shallots length-wise
Heat a large sauce pan over a medium flame
Add butter
As butter is melting sautee shallots for a minute
Add red wine
Reduce by simmering over low flame for one hour