

Red Butter Wine Sauce

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Preparation Time: 10 minutes

Grill Time: 25 minutes

This sauce was designed for tailgating parties but can also be used at home.

1/2 cup dry red wine

1/4 cup red wine vinegar

1 teaspoon shallot, finely chopped

2 sticks unsalted butter, cubed

Kosher salt

In a saucepan, combine the wine, vinegar and shallot.

Place the saucepan on the rack of a grill over medium heat. Bring to a boil.

Simmer until the liquid has reduced to one tablespoon, about 20 minutes.

Add the butter cubes, a few at a time, to the reduction. Whisk until the cubes have melted into the sauce.

Continue adding the remaining butter, whisking until all of the butter is incorporated.

Season to taste with Kosher salt.

Serve atop steak or grilled fish.

Yield: 1 cup

Per Serving (excluding unknown items): 1722 Calories; 184g Fat (98.0% calories from fat); 2g Protein; 6g Carbohydrate; 0g Dietary Fiber; 496mg Cholesterol; 101mg Sodium. Exchanges: 0 Vegetable; 37 Fat; 0 Other Carbohydrates.