
Zinfandel Sauce

Top of the Triangle Restaurant - Pittsburgh, PA
Pittsburgh Chefs Cook Book - 1989

1/2 cup Zinfandel wine
1 tablespoon onion, minced
1 cup Convenience Brown Sauce, hot
3/4 tablespoon honey
2 tablespoons butter, room temperature

Place the wine and onion in a saucepan. Bring to a boil. Continue to boil until the wine has reduced by approximately 1/3.

Add the brown sauce and honey. Reduce to a simmer. Cook for approximately 2 to 3 minutes.

Remove from the heat. Whip the butter, one ounce at a time, until well blended.

Cover and keep hot until needed.

Condiments, Sauces

Per Serving (excluding unknown items): 255 Calories; 23g Fat (78.3% calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 235mg Sodium. Exchanges: 0 Vegetable; 4 1/2 Fat; 1 Other Carbohydrates.