

Cabernet Sauvignon Recipe

CABERNET REDUCTION SAUCE

1 tablespoon peanut oil
2 tablespoons minced shallots
2 tablespoons minced garlic
2/3 bottle full bodied red wine
1 qt Beef Stock
2 bay leaves dried
1 sprig fresh rosemary (2-3 inches)
3 tablespoons Dijon style mustard
3 tablespoons Worcestershire sauce

In a sauce pot, sauté shallots and garlic in oil until fragrant. Add bay leaf, rosemary, wine and reduce liquid by 1/3. Add beef stock and reduce again by 1/3. Add other ingredients and remove from heat. Strain sauce into cheesecloth and adjust with salt and pepper.

Serve over grilled steaks, veal or lamb.