



Red Wine Reduction Sauce

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

A simple yet flavorful red wine reduction sauce After going to one of my favorite steak houses and having a similar sauce I needed to learn how to make it its delish You gotta try it

Ingredients

- - 2 tablespoons olive oil - 1 shallot
- diced - 1 cup pinot noir wine - 1 cup beef broth - 1 tablespoon butter - 1 tablespoon Italian seasoning - 1 pinch salt to taste (Optional)

Instructions

1. Heat olive oil in a small saucepan over medium heat. Cook shallot in hot oil until golden brown
2. about 5 minutes. Add wine into the saucepan; cook
3. stirring regularly
4. until reduced in volume by half
5. 3 to 4 minutes. Stir in beef broth. Reduce heat to medium-low and cook at a simmer until slightly reduced
6. about 5 minutes. Stir butter and Italian seasoning into the sauce; cook until butter is completely melted
7. 2 to 3 minutes. Season with salt. Cook's Note Any dry red wine will work
8. but I use Pinot Noir.