

## Red Wine Sauce

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**A** red wine sauce or reduction is great on so many grilled meats. Here we use a Marsalla wine, which I know will not be to everybody's liking; most will find it far too sweet. So you can easily substitute any red wine you like - matching it to the wine you serve with the meal. Chianti is our often used substitute, with the home made sausages we cook in the video. Now the recipe calls for 10 tablespoons of butter, and as much as I love butter that is a bit excessive. I usually don't use that much, maybe half, but for some people it isn't a real sauce if you don't use it all. So just find your own balance, remember to taste at every step so you can make corrections.

## Ingredients:

- 10 tblsp cold unsalted butter cut in cubes
  - 1 small onion sliced thinly
  - 1 minced garlic clove
  - 1 thyme sprig
  - 2 cups of Marsalla (or any red wine)
  - 1 tblsp brown sugar (optional depending on wine used)
  - 1 tsp Dijon mustard
  - 1 tsp balsamic vinegar
- salt and pepper to taste

## Method:

- Heat your pan over med-high heat and add a tblsp of butter to melt.
  - Add onion, garlic, and thyme. Cook until onion is glassy looking.
  - Add wine and sugar, stirring to dissolve sugar.
  - Simmer until reduced by half.
  - Turn off heat and whisk in mustard, add butter a piece at a time melting and whisking it in.
  - Add vinegar and season with salt and pepper.
- Serve.