

Port Wine Reduction Sauce

This recipe is from *Does this taste funny?*

Ingredients:

- 1 Tbsp. olive oil
- 1 large shallot
- 1 apple
- 1 medium carrot
- 750 ml red wine (Pino or Cab)
- 1 tsp. crushed, dried thyme
- 1 cup tawny port wine
- 1 tsp. beef broth concentrate
- 4 Tbsp. unsalted butter
- Salt and pepper to taste



Equipment:

- Kitchen twine
- 2-quart saucepan
- Strainer

Preston

Port Wine Reduction Sauce:

☑	Directions	Time (min)
	Peel and mince 1 large shallot	3
	Core and chop 1 apple	2
	Peel and chop 1 carrot	2
	Tie 6 sprigs of thyme into a bundle	2
	Combine 1 tsp. beef broth concentrate with 1 cup hot tap water	2
	In a saucepan, heat 1 Tbsp. olive oil. Sauté minced shallot until transparent.	5
	Add chopped apple and carrot to the pan. Stir until apple releases some liquid and carrot softens	3
	Pour in 750 ml (1 bottle) of red wine	1
	Add 1 tsp. crushed thyme	1
	Simmer until liquid volume reduced by half	10
	Strain liquid into a bowl. Rinse the saucepan and return liquid to the pan.	3
	Add 1 cup tawny port and 1 cup beef broth	1
	Bring to a slow boil. Boil until liquid is reduced by half	10
	Remove pan from heat. Cut in 4 Tbsp. butter and whisk to melt	2
	Add salt and pepper to taste	1
	Total	37 min.