

## RED WINE SAUCE

### Ingredients:

- 1 cup red wine
- 1 cup beef broth
- 1 tablespoon olive oil
- A couple small pieces beef trimmings (fat)
- 1 large shallot (roughly chopped)
- 4 peppercorns
- 1 thyme sprig
- 1 teaspoon red wine vinegar
- 1 bay leaf



I don't have a picture of this sauce,  
so you get this picture instead.

### Instructions:

- (1) Heat the oil in a large pan, then fry the beef trimmings for a few minutes until browned on all sides. Stir in the shallots with the peppercorns, bay and thyme and continue to cook for about 5 minutes, stirring frequently, until the shallots turn golden brown.
- (2) Pour in the vinegar and let it bubble until almost dry. Now add the wine and simmer until almost completely reduced (about 45 minutes). Add the stock and bring to a simmer again. Simmer until you have the desired consistency (thicker than water, thinner than gravy). Strain the liquid through a fine sieve. Serve with your favourite Beef dish. Or store in the fridge for up to a week, and reheat in a pan whenever you need it.