Red Wine Reduction Sauce

Quick · Makes about ¾ cup (serves 4)

Ken's note: TBD

A glossy, buttery red wine sauce for filet, beef Wellington, strip steaks, and roasts. Use a red wine you would drink.

Ingredients

- 1 small shallot, minced
- 1 tsp butter or olive oil, for the pan
- 1 cup red wine
- 1 cup beef stock (or chicken stock)
- 4 Tbsp cold unsalted butter, in pieces
- Salt and black pepper

Method

1. Cook the shallot in the butter in a medium saucepan until softened and golden. Add the wine, bring to a boil, and reduce by about two-thirds. Add the stock and simmer about 5 minutes.
2. Strain out the shallots and return the liquid to the pan. Over low heat, swirl in the cold butter one piece at a time, until the sauce is glossy and slightly thickened. Taste and salt at the end, and add pepper. Serve right away.
3. See Beef Wellington, Steak Basics, and Reverse-Seared Steaks with Horseradish Cream.