



Bordelaise Sauce

This classic French sauce, named after the Bordeaux wine region, is seen in steakhouses around the world and its rich, savory flavor pairs perfectly with grilled steak and potatoes. This recipe calls for Demi-Glace, a 2–3-day process of making and reducing homemade beef stock, and there is no shame in using a high-quality, store bought version!

INGREDIENTS

- 1 Shallots, roughly chopped
- 3 Garlic Cloves, roughly chopped
- 1 tsp Pine Street Market Summer Spice
- 2 cups Low Sodium Chicken Broth
- 1 cup Dry Red Wine
- 2 tbsp Beef Demi-Glace (either homemade or store bought)
- 4 tablespoon Butter, cut into 4 cubes

PREPARATION

- In a medium size saucepan combine shallot, garlic, Summer Spice, broth, red win, and demi-glace. Place over medium heat and bring to a simmer and stir to combine the ingredients.
- Reduce the liquid by half the original volume. Strain into a smaller pot, discarding the strained vegetables and herbs.
- Bring the liquid to a simmer and reduce to thickness that can coat the back of a spoon. Turn off the heat. One by one slowly stir in each cube of butter until melted to make a velvety, consistently emulsified sauce making sure to not have pools of melted butter. Serve immediately.