

MADEIRA WINE SAUCE OR GLAZE

F EASY

Last Modified: 09/10/2014

PREP: 15 Min
COOK: 45 Min
STOVETOP

SAUCE

SERVE OVER A MULTITUDE OF COOKED MEATS

QUA	MEASURE	INGREDIENT	PROCESS
SEMI-TRANSPARENT RED SAUCE VERSION			
3	Tbsp	Shallots	Fine Chop
1	Small	Portobello Mushroom (Discard Stem)	Fine Chop
1/4	Cup	Shitake Mushrooms	Thin Sliced
1/4	Stick	Unsalted Butter	
1/2	Tsp	Cracked Black Peppercorns	
1	Whole	Dried Bay Leaf	
1	Sprig	Fresh Thyme	
OR			
1/4	Tsp	Dried Thyme	
1/4	Cup	Dry Red Wine (Pinot Noir)	
1	Cup	Recipe: Sauce - Espagnole - Mother Sauce #3 (Basic)	
1	Cup	Maderia Wine (Broadbent)	
CREAMY VERSION			
SUBSTITUTE IN PLACE OF THE DRY RED WINE ABOVE			
1/4	Cup	Dry White Wine (Chablis)	
1/4	Cup	Heavy Cream	
PREPARATION			
FACTOID	This Red Sauce will eventually become very strong and dark colored when reduced into a very thick Glaze. Drizzle it lightly over any Grilled or Roasted Meat: Beef, Veal, Pork or Chicken. The Creamy Version can make a thick Sauce, but NOT a thick Glaze.		
TOOLS	1) Small Saucepan & Lid 2) Fine Wire Strainer		
PREP	DISH 1) Finely chop the Shallots and set them aside. 2) Discard the Stem and finely chop the Portobello Mushroom and set it aside. 3) Thinly slice the Shitake Mushrooms and add them on top of the Portobello's.		
1	BOTH SAUCES: In a small saucepan over medium heat, sauté the Shallots in 1 tablespoon of Butter for 1 to 2 minutes or until they are translucent. Add in the Mushrooms and cook them until shrunken, tender and beginning to brown, around 5 minutes more.		
2	RED SAUCE: Add in the Peppercorns, Thyme, and Bay Leaf and cook for 30 seconds. Add in the Red Wine, bring it to a rolling boil and reduce it by 1/2. Stir in the Madeira and return it to a boil.		
3	RED SAUCE: Reduce the heat to low, add in the Espagnole Sauce and whisk until it is fully incorporated. Continue to reduce, stirring often to prevent burning, until the Sauce is the right consistency.		

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2	CREAMY SAUCE: Add in the Peppercorns, Thyme, and Bay Leaf and cook for 30 seconds. Add in the White Wine, bring it to a rolling boil and reduce it by 1/2. Stir in the Madeira and return it to a boil.
3	CREAMY SAUCE: Reduce the heat to low, add in the Espagnole Sauce and whisk until it is fully incorporated. Add in the Heavy Cream and continue to reduce, stirring often to prevent burning, until the Sauce is the right consistency.
OPTION	For a smooth Red Sauce, strain the mixture through a fine wire strainer. Do the same if you want a smooth Cream Sauce.
SERVE	Lightly drizzle it over the chosen Meat and serve while hot.