

# RED WINE & ORANGE PAN SAUCE

F EASY

Last Modified: 07/02/2015

PREP: 15 Min  
COOK: 30 Min  
STOVETOP

SAUCE

MAKES 5 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Tbsp	Unsalted Butter	
3	Medium	Shallots	Minced
1 1/2	Tbsp	Tomato Paste (Contadina)	
1	Tbsp	Granulated Sugar	
4	Cloves	Garlic	Minced
1	Tbsp	All Purpose Flour	
3	Cups	Beef Stock (Swanson)	
1 1/2	Cups	Dry Red Wine (Pinot Noir)	
1/3	Cup	Orange Juice (No Pulp)	
1 1/2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
2	Sprigs	Fresh Thyme	
3	Tbsp	Unsalted Butter	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>FACTOID</b>	Excellent over ANY Grilled Beef, ESPECIALLY Prime Rib.
<b>TOOLS</b>	1) Medium Saucepan. 2) Fine Wire Strainer. 3) Wire Whisk.
<b>PREP</b>	<b>DISH</b> 1) Mince the Shallots and set them aside. 2) Mince the Garlic Cloves and set them aside.
<b>1</b>	In a medium saucepan over medium heat, melt the 2 tablespoons of Butter. As soon as the Butter melts, add in the Shallots, Tomato Paste and Sugar and cook while stirring until the Shallots soften, about 5 minutes.
<b>2</b>	Add in the Garlic and Flour and stir until the Flour disappears. Cook while stirring for about 30 seconds.
<b>3</b>	Pour in the Beef Stock, Red Wine, Orange Juice and Worcestershire Sauce, stir to scrape off the fond and add in the Thyme. Reduce the heat to medium low and simmer until it is reduced to about 2 cups, about 40 minutes more.
<b>4</b>	Strain the Sauce through a fine wire strainer and return the Sauce to the pan, discarding any solids. Set the Sauce aside until the Meat is ready to serve..
<b>5</b>	Just before serving, re-heat the Sauce until hot. Remove it from the heat and add in the 4 tablespoons of Butter, 1 tablespoon at a time. Lightly whisking until the Butter Melts. Continue to add each tablespoon until the Sauce is thick and shiny.
<b>6</b>	Adjust the seasoning with Salt and Pepper and serve immediately
<b>SERVE</b>	Serve drizzled over any cooked Beef while hot.