

SPANISH RIOJA RED WINE STEAK SAUCE

F EASY

Last Modified: 11/30/2016

PREP: 15 Min
COOK: 30 Min
STOVETOP

SAUCE

MAKES 4 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|----------------------------------|----------|
| 1 | Cup | Tawny Port Wine (Krohn) | |
| 2 | Cups | Spanish Rioja Red Wine (El Coto) | |
| 1/4 | Cup | Granulated Sugar | |
| 1 | Tbsp | Honey | |
| 3/4 | Cup | Extra Virgin Olive Oil (EVOO) | |
| 1 +/- | Tbsp | Lemon Juice | To Taste |
| 1 +/- | Pinches | Kosher Salt | To Taste |
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |

PREPARATION

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|----------------|---|
| FACTOID | Spanish Rioja Red Wine makes for a great tasting Sauce, since as it reduces down, it doesn't get as "tanniny" as most other Red Wines tend to when heated. If all else fails, a great quality Burgundy Wine will work almost as well. |
| TOOLS | 1) Medium Stainless Steel Saucepan & Lid 2) Food Processor OR Blender |
| 1 | Place the Port & Rioja Wines, Sugar and Honey in a medium non-reactive saucepan and cook over high heat until reduced to 1/4 cup, let it cool. Place the reduced liquid in a blender and with the motor running, slowly pour in the Olive Oil until it's fully emulsified. Season the mixture lightly with Lemon Juice, Salt and Pepper to taste. |
| 2 | Remove the mixture from the blender and place it back into the covered saucepan on the turned off burner to keep warm. |
| SERVE | Serve it while hot, drizzled lightly over any cooked Beef. |