



# Merrifield

GARDEN CENTER

## Red Wine Sauce

By Merrifield Chef Lilienne Conklin

### Ingredients

2 tablespoons chilled butter

3 garlic cloves, chopped

1 large shallot, chopped

1 tablespoon fresh thyme, chopped

2 cups red wine

1/2 cup demi glaze

4 tablespoon chilled butter

### Directions

Melt the butter in a sauce pan. Add the garlic and shallots - and saute until fragrant. Add the thyme and red wine, cooking until the wine is reduced to about 1 cup. Add the demi glaze, cook a couple of minutes and whisk in the butter. Strain the sauce into a gravy boat.