

Red Wine Sauce

Rich, velvety red wine sauce perfect for steaks, lamb, and poultry. Easy homemade recipe with wine reduction techniques and serving tips.

10	20	30	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Red Wine Sauce

Ingredients

- 2 tbsp olive oil
- 6.5 oz beef
- 4 onion
- 0 pinch black pepper
- 1 bay leaf
- 1 fresh oregano
- 3 tbsp red wine vinegar
- 1 wine
- 25 oz bone broth
- 6 tbsp butter
- 2 tbsp flour
- 0 pinch salt

Instructions

- 1 Prepare the aromatics**

Finely dice 1 shallot and mince 1 garlic clove. Heat 2 tablespoons olive oil in a heavy-bottomed saucepan over medium heat until shimmering, about 1-2 minutes.
- 2** Add the diced shallot to the hot oil and cook, stirring occasionally, until softened and translucent, about 2-3 minutes. Add the minced garlic and cook until fragrant, about 30 seconds.
- 3 Add wine and reduce**

Pour in 25 oz red wine and bring to a gentle simmer. Reduce heat to medium-low and simmer uncovered for 15-20 minutes, stirring occasionally, until the wine has reduced by half and coats the back of a spoon.
- 4** Add 6 tablespoons beef stock, 1 bay leaf, and a pinch of fresh thyme. Continue simmering for 10-15 minutes, stirring occasionally, until the sauce is thick enough to coat the back of a spoon.
- 5 Thicken if needed**

Whisk 2 tablespoons flour with 3 tablespoons cold water to make a smooth slurry. Slowly whisk the slurry into the simmering sauce and cook for 2-3 minutes until thickened and no raw flour taste remains.

6 Strain and finish

Remove from heat and discard the bay leaf. Strain the sauce through a fine-mesh sieve into a clean saucepan, pressing the solids with the back of a spoon to extract maximum flavor.

7 Return the strained sauce to very low heat. Whisk in 6.5 oz cold butter one piece at a time until the sauce is glossy and smooth. Season with a pinch of salt and pepper to taste.

8 Serve the sauce immediately while warm, or keep warm in a double boiler for up to 30 minutes, whisking occasionally to prevent a skin from forming.

Tips

Choose a red wine you would enjoy drinking - avoid cooking wines which often contain added salt and preservatives that can make your sauce bitter.

Reduce the wine slowly over medium-low heat to prevent it from becoming bitter or developing harsh flavors from too-rapid evaporation.

Add cold butter gradually while whisking to create a glossy, emulsified finish - this technique is called "monter au beurre" in French cooking.

If your sauce becomes too thick, thin it with a splash of warm stock rather than water to maintain flavor intensity.

Strain the finished sauce through a fine-mesh sieve for restaurant-quality smoothness and to remove any herb pieces or aromatics.

Don't let the sauce come to a rolling boil after adding butter, as this can break the emulsion and make it look oily.

Taste and adjust seasoning at the end - the reduction process concentrates flavors, so salt added early may become too intense.

For deeper flavor, add a sprig of fresh thyme or rosemary during the reduction, but remove before serving.