

Balsamic, Rioja & Rosemary Reduction

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 hour

Step 1: Making the Sauce

- 1 cup aged balsamic vinegar
- 1 cup Rioja wine
- 2 cups dark chicken stock
- 1 tbsp tomato paste
- 1 shallot, minced
- 5 garlic cloves, minced
- 4 sprigs fresh rosemary
- 2 tbsp EVOO
- 2 tbsp butter
- 2 tbsp flour
- Salt
- Pepper

Using a skillet with reserved meat drippings & char in it, heat EVOO and saute minced shallot until translucent; 3-4 minutes.

Add garlic, saute for 2 minutes.

Deglaze the pan with the balsamic vinegar.

Whisk in tomato paste.

Add wine and rosemary; reduce by half.

Add chicken stock; reduce by half.

Mix butter & flour into a paste. Add a spoonful of reduction to smooth the paste and dissolve any chunks.

Remove sprigs of rosemary from the pan.

Whisk butter & flour into the reduction, return to a boil.

Reduce heat, simmer to a light syrup consistency, add salt and pepper to taste, serve over or around your favorite meat.