

BASE

ESSENTIALS

Base Essentials Bordelaise (Red Wine) Sauce

Ingredients:	Quantity	Unit	Notes
Base Essentials Beef Base	2	tsp.	
Dry Red Wine	2	cup	
Shallot	1/2	cup	Minced
Fresh Thyme	1	sprig	
Bay Leaf	1	ea	
Water (Hot)	2	cup	
Butter	2	Tbsn	
Flour	2	Tbsn	
Salt & Pepper	1	tsp.	

1. In a sauce pan add butter, melt, add flour and cook, stirring constantly for about 5 minutes. Set aside.
2. In a sauce pan, add wine, shallot, thyme and bay leaf, Bring to a boil and reduce by half
3. Dissolve Base Essential Beef Base in hot water. Add to sauce pan, bring to a boil and reduce by half
4. Strain through a fine mesh strainer

