



White Wine Reduction

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Start to Finish Time: 25 minutes

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Yield: 1 c

Description: A good wine reduction sauce for pasta or fish.

Categories: Sauces

Ingredients

3 lg cloves Garlic,
chopped

1/4 c chopped Red Onion

1 c White Wine, Pinot
Gris is good

2 T Heavy Cream

1 T unsalted Butter

Sea Salt and Tellicherry

Pepper to taste

Directions -

Remove any pan ingredients and set aside. Reduce the pan heat and add 3 cloves of chopped garlic and the 1/4 cup chopped red onion. Sauté until lightly brown. Do not burn the garlic.

Add 1 cup of a good white wine and reduce slightly. Add 2 T of heavy cream and 1 T butter. Stir constantly as the sauce reduces to about 1/3. The reduction should be slightly thick. Taste. Add salt and pepper to if necessary.

Add the "set aside" ingredients and toss to coat. Use as per recipe.

Notes: This reduction is made after all other ingredients, whatever that may be, is cooked. Put the cooked item(s) aside and use any liquid that may be left.