



INGREDIENTS:

PINOT NOIR SAUCE

- 3/4 cup pinot noir wine
- 1/2 cup onions, diced
- 1 oz butter
- 1 oz all-purpose flour
- 1 cup pinot noir sauce
- 1 cup beef stock
- 1 bay leaf
- 1/2 tsp dried thyme

ROSTED POTATOES

- 2 pounds potatoes, cut into wedges
- 2 tablespoons vegetable oil
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon dried rosemary, crushed

DIRECTIONS:

1. In a saucepan, melt the butter over a medium heat until it becomes frothy.
2. Add the onions and sauté for a few minutes until it's lightly browned. Don't let it burn, though.
3. With a wooden spoon, stir the flour into the onions a little bit at a time, until it is fully incorporated and forms a thick paste or roux. Lower the heat and cook the roux for another five minutes or so, until it's light brown. Don't let it burn! The roux will have a slightly nutty aroma at this point.
4. Using a wire whisk, add the wine reduce by half then add the beef stock and to the roux, whisking vigorously to make sure it's free of lumps.
5. Bring to a boil, lower heat, add herbs and simmer until the total volume has reduced by about one-third, stirring frequently to make sure the sauce doesn't scorch at the bottom of the pan. Use a ladle to skim off any impurities that rise to the surface.
6. Remove the sauce from the heat and retrieve the herbs. For an extra smooth consistency, carefully pour the sauce through a wire mesh strainer lined with a piece of cheesecloth.
7. Serve hot. If not serving the sauce right away, keep it covered and warm until you're ready to use it.