



# *Balsamic and Red Wine Sauce*

## **INGREDIENTS:**

- *1/2 cup red wine*
- *1/2 balsamic vinegar*
- *2oz sugar*
- *4 black pepper corns*
- *A few small sprigs of fresh rosemary*

## **DIRECTIONS:**

1. In a large pot, add all ingredients and heat on high.
2. Boil until reduced to 3/4 volume. Check consistency. If it coats the back of a spoon, you're done. Final reduction will be about one-eighth the original volume—but, don't go too far. Remove from heat and cool to room temperature.
3. The sauce will thicken as it cools. Strain out rosemary and pepper corns.