



SAUCE BORDELAISE

Ingredients:

1 tsp. shallots, minced
2 sprigs thyme
1 bay leaf
 $\frac{1}{2}$ tsp. green peppercorns, crushed
1 pint red wine
1 quart beef stock
2 tbsp. butter

Directions:

1. In sauce pan, combine shallots, thyme, bay leaf, green peppercorns and red wine. Reduce by $\frac{1}{2}$.
2. Add beef stock and thicken to desired consistency
3. Simmer 10-15 minutes
4. Season to taste