

Red Wine Sauce

Rich, velvety red wine sauce perfect for steaks, lamb, and poultry. Easy homemade recipe with wine reduction techniques and serving tips.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Red Wine Sauce

Ingredients

- 2 tbsp olive oil
- 6.5 oz beef
- 4 onion
- 0 pinch black pepper
- 1 bay leaf
- 1 fresh oregano
- 3 tbsp red wine vinegar
- 1 wine
- 25 oz bone broth
- 6 tbsp butter
- 2 tbsp flour
- 0 pinch salt

Instructions

- 1 Prepare the aromatics**

Finely dice 1 shallot and mince 1 garlic clove. Heat 2 tablespoons olive oil in a heavy-bottomed saucepan over medium heat until shimmering, about 1-2 minutes.
- 2** Add the diced shallot to the hot oil and cook, stirring occasionally, until softened and translucent, about 2-3 minutes. Add the minced garlic and cook until fragrant, about 30 seconds.
- 3 Add wine and reduce**

Pour in 25 oz red wine and bring to a gentle simmer. Reduce heat to medium-low and simmer uncovered for 15-20 minutes, stirring occasionally, until the wine has reduced by half and coats the back of a spoon.
- 4** Add 6 tablespoons beef stock, 1 bay leaf, and a pinch of fresh thyme. Continue simmering for 10-15 minutes, stirring occasionally, until the sauce is thick enough to coat the back of a spoon.
- 5 Thicken if needed**

Whisk 2 tablespoons flour with 3 tablespoons cold water to make a smooth slurry. Slowly whisk the slurry into the simmering sauce and cook for 2-3 minutes until thickened and no raw flour taste remains.

6 Strain and finish

Remove from heat and discard the bay leaf. Strain the sauce through a fine-mesh sieve into a clean saucepan, pressing the solids with the back of a spoon to extract maximum flavor.

7 Return the strained sauce to very low heat. Whisk in 6.5 oz cold butter one piece at a time until the sauce is glossy and smooth. Season with a pinch of salt and pepper to taste.

8 Serve the sauce immediately while warm, or keep warm in a double boiler for up to 30 minutes, whisking occasionally to prevent a skin from forming.

Tips

Choose a red wine you would enjoy drinking - avoid cooking wines which often contain added salt and preservatives that can make your sauce bitter.

Reduce the wine slowly over medium-low heat to prevent it from becoming bitter or developing harsh flavors from too-rapid evaporation.

Add cold butter gradually while whisking to create a glossy, emulsified finish - this technique is called "monter au beurre" in French cooking.

If your sauce becomes too thick, thin it with a splash of warm stock rather than water to maintain flavor intensity.

Strain the finished sauce through a fine-mesh sieve for restaurant-quality smoothness and to remove any herb pieces or aromatics.

Don't let the sauce come to a rolling boil after adding butter, as this can break the emulsion and make it look oily.

Taste and adjust seasoning at the end - the reduction process concentrates flavors, so salt added early may become too intense.

For deeper flavor, add a sprig of fresh thyme or rosemary during the reduction, but remove before serving.