

Tarragon Red Wine and Shallot Reduction

This Tarragon Red Wine and Shallot Reduction is the perfect sauce for a wonderfully grilled steak!

Ingredients:

2 medium shallots, finely minced

2 tsp brown sugar

3 Tbsp unsalted butter, cut into 6 pieces

2/3 c. red wine. ie. Cabernet sauvignon or pinot noir

2/3 c. low sodium chicken broth

1 Tbsp balsamic vinegar

1 tsp Dijon mustard

1-2 tsp chopped fresh tarragon (1/4 – 1/2 tsp dried tarragon)

1 fresh bay leaf

Freshly ground black pepper to taste

In small saucepan, saute shallots in 1 Tbsp of butter. Sprinkle in brown sugar and stir, simmering until shallots are tender. Whisk in red wine, chicken broth, balsamic and Dijon. Add in tarragon and bay leaf and season to taste with black pepper.

Bring sauce to a gentle boil and then lower heat and let sauce simmer and reduce by about half, approximately 20 minutes. Serve over steak.