

Gourmet Butter & Wine Sauce

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Ingredients

1 cup dry red OR white wine
2 shallots – minced
1 Tbls. beef OR chicken soup base
8 Tbls. real butter
1 Tbls. minced fresh rosemary OR basil
1 Tbls. minced fresh thyme
1 Tbls. minced fresh parsley
salt and pepper – to taste

Directions

In a medium saucepan over medium-high heat, boil wine and shallots until mixture has reduced by 2/3, about 15 minutes.

Stir in soup base and remove pan from heat.

Whisk in butter, 1 Tablespoon at a time; continue stirring until all butter has melted; stir in herbs, salt, and pepper.