



demi-glace sauce



Wild Mushroom Marsala Sauce adds an unexpected, upscale flavor twist to an open-faced steakburger.

Add one quart of prepared sauce to each recipe for a delicious finished sauce.

A l'orange (C, D, PK)

Reduce 1/2 c. cider vinegar with 3/4 c. sugar to a light caramel. Deglaze with 1 c. orange juice and the zest of 1 orange and 1 lemon. Reduce by half. Simmer with sauce for 15 minutes.

Bordelaise (B, VL, C, G)

A reduction of 1 c. red wine, 2 oz. chopped shallots, 2 t. crushed black peppercorns, 2 t. fresh thyme and 1 bay leaf. Finish with 2 t. lemon juice.

Bourguignonne (B, VL, PK, C)

A reduction of 1 c. sliced mushrooms, 3/4 c. pearl onions and 1 c. red wine. Finish with 2 oz. softened butter.

Brandied Peppercorn (B, VL, PK, C)

A reduction of 2 oz. chopped shallots, 1 1/2 T. crushed black peppercorns and 1 c. brandy.

Brandy Green Peppercorn (B, G, VL, PK, C)

Reduce 3/4 c. brandy with 3 T. green peppercorns. Simmer with sauce for 15 minutes. Finish with 3/4 c. heavy cream and 1/4 c. chives.

Burgundy Sun-Dried Cherry

(VL, PK, G, B, C)

A reduction of 1/2 c. dried cherries, 1/2 c. brown sugar, 1 c. Burgundy wine and 1 T. fresh chopped thyme.

Caramelized Onion & Balsamic

(B, VL, PK, C, G)

A reduction of 1 c. white Spanish onions and 1 c. balsamic vinegar. Finish with 2 T. softened butter.

Chasseur (VL, C, PK)

A reduction of 2 oz. chopped shallots, 1 T. dried tarragon, 2 T. Dijon mustard and 1 c. red wine vinegar. Finish with 3/4 c. sautéed mushrooms and 1/2 c. diced tomato.

Citrus Rosemary (C, G, PK, VL)

A reduction of 1 c. orange juice, 1/2 c. red wine vinegar, 2 oz. chopped shallots and 3 sprigs fresh rosemary.

Creamed Lingonberry-Port

Wine Sauce (B, G, C)

A reduction of 1 c. port wine, 1 T. fresh thyme and 3/4 c. lingonberry preserves. Finish with 3/4 c. heavy cream.

Horseradish (B, PK, C)

A reduction of 1 c. heavy cream and 1/3 c. prepared horseradish.

Juniper-Red Wine Sauce (B, G, PK, C)

A reduction of 1 c. red wine, 1 T. fresh thyme and 2 T. cracked juniper berries. Simmer with sauce for 15 minutes and strain.

More great recipe ideas on back!



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Leek (B, VL, C, PK)	A reduction of 1 c. sliced leeks, 1 c. red wine and 1 T. chopped fresh thyme. Finish with 2 oz. softened butter.
Lemon & Cracked Black Peppercorn (VL, PK, C, G)	A reduction of 2 oz. each chopped shallots and garlic, 1 c. red wine, the zest of 2 lemons and 2 T. crushed black peppercorns.
Lingonberry Thyme Demi (B, VL, G, PK)	A reduction of 2 t. shallots, 1 T. chopped fresh thyme, 1/2 c. red wine and 3/4 c. lingonberry preserve.
Onion Dijonaise (B, PK, VL, C)	Reduce 1 c. white wine and 4 oz. finely diced onions. Add 1/2 c. Dijon mustard and simmer with sauce for 15 minutes.
Piquant Dijonaise (PK, C)	Add 4 oz. julienned cornichons to Onion Dijonaise (above).
Red Currant Sauce (B, G, C, PK)	Reduce 1 c. red wine with 2 T. shallots; add 3/4 c. red currant jelly. Simmer with sauce for 10 minutes.
Roasted Garlic & Rosemary (PK, VL, G, B, C)	A reduction of 1/2 c. roasted garlic cloves, 1 c. white wine, 1/4 c. brown sugar and 1 T. fresh rosemary.
Sauce Agro Dolce (C, B, PK, VL)	Reduce 1/2 c. cider vinegar with 3/4 c. sugar until sugar lightly caramelizes. Add 1 c. white wine, 1 c. dried currants, 1/3 c. rinsed capers – reduce by half. Add sauce and simmer for 10 minutes.
Roasted Garlic & Ale (B, VL, C, PK)	A reduction of 1/2 c. garlic, 1/2 c. brown sugar and 1 c. beer.
Smokehouse Bacon & Thyme (B, PK, C)	Render 1/2 lb. smoked bacon, drain grease and add 1 T. chopped fresh thyme.
Stone-Ground Mustard & Green Peppercorn (B, C, PK)	A reduction of 1/4 c. chopped shallots, 1/4 c. green peppercorns, 1/4 c. stone-ground mustard and 1 c. white wine. Finish with 2 oz. softened butter.
Tarragon-Mushroom (B, VL, PK, C)	Sauté 1 lb. sliced mushrooms to a golden brown. Reduce with 1 c. white wine, 2 T. chopped shallots, 1 T. chopped garlic and 2 T. fresh tarragon.
Wild Mushroom Marsala (B, VL, C, PK)	A reduction of 1/2 lb. wild mushrooms, 1/4 c. chopped shallots and 1 c. Marsala wine. Finish with 2 oz. softened butter.

These sauces work well with almost any protein; for specific recommendations, please use this guide:

C = Chicken, B = Beef, F = Fish, G = Game, PK = Pork, PS = Pasta, VL = Veal, VG = Vegetable, EGG = Egg

For reductions, reduce volume of all ingredients by one quarter.

**When using KNORR® Red Wine Flavored Demi-Glace, the wine ingredient addition is not necessary.*



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