



Red Wine & Pomegranate Jus

Preparation Time: 5 mins

Cooking Time: 40 mins

Serves: 4-6

Difficulty: Intermediate

INGREDIENTS

8 tablespoons butter
3 large shallots finely chopped
1 ¼ cups red wine
3 cups beef broth
1 tblspn pomegranate molasses
6 fresh thyme sprigs
¼ teaspoon salt
1/8 teaspoon fresh ground pepper
1 teaspoon sugar
2 tablespoons flour

Note:

Thyme can be substituted for rosemary.

DIRECTIONS

1. Melt 5 tablespoons of butter in small-medium size saucepan, add shallots and cook over medium-low heat until soft and translucent, approx. 7-8 minutes.
2. Add wine, beef broth, thyme sprigs, sugar, salt & pepper, and bring to a boil.
3. Cook over medium heat for approximately 30 minutes or until the liquid is reduced by half.
4. In a small bowl add remaining 3 tablespoons of butter (softened) and the flour, mix into a paste (beurre manie). This is used to thicken sauces.
5. Reduce wine mixture to a low heat and whisk in butter paste, one teaspoonful at a time until the sauce thickens.
6. After cooking the meat, remove the fat from the pan and add a little more beef broth, bring to a boil, scraping the brown bits from the pan.
7. Add the mixture to the red wine jus and bring to a simmer.

Note:

Sauce can be pre-made several days in advance and stored in the fridge. Gently reheat when ready to use.

Sauce can be served with:

- Beef Filet Mignon
- Beef Tenderloin
- Prime Rib
- Lamb