
Barbaresco Wine Sauce

The Terrace Room Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

1/2 quart Chianti wine

1/2 quart beef stock

3 cups demi glaze

4 carrots, diced small

1 onion, diced small

3 stalks celery, diced small

In a bowl, mix the wine, beef stock and the demi glaze. Reduce by three-quarters.

Caramelize the vegetables until a dark brown color. Add to the reducing stock.

Condiments, Sauces

Per Serving (excluding unknown items): 228 Calories; 1g Fat (5.1% calories from fat); 7g Protein; 45g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 4455mg Sodium. Exchanges: 8 Vegetable.