

OK this is certainly not within budget. But we?d been here for 2 years on Friday and that certainly deserved a little celebration.

Red Wine Sauce.

Ingredients:-

1 Small bottle (240ml) of Red Wine
2 Cloves of Garlic, minced
2 Shallots, finely chopped
1 Tbsp Balsamic Vinegar
1 Sprig of fresh Rosemary
2 Sprigs of fresh Thyme
240ml Beef Stock
Parsley to garnish
A knob of Butter
Salt & Pepper
Oil

Method:-

(1) Gently fry the Shallots.
(2) Add the Garlic.
(3) Add the Wine, Balsamic Vinegar, Rosemary and Thyme and simmer to reduce for about 20 minutes.
(4) Add the Beef Stock allow to simmer for a further 10 to 15 minutes.
(5) Turn off the heat and whisk in the Butter.

(6) Season with Salt & Pepper to taste.

We had a rare Steak each, hand cut Chips, Peas and DIY Onion Rings. The sauce was really good and next time we?re treating ourselves we?ll be revisiting this.