

Leftover Sauces for Meat

Carolyn T's
Cookbook

Author: Marchand: from *Sumptuous Sauces in the Microwave*, by Patricia Tennison. Leftover Sauce: from an old family friend, Mary W.



Description: two sauces included here for making leftover slices of beef, lamb or pork more palatable the second time around.

MARCHAND DE VIN:

1. Place butter and shallot in 4 cup glass measuring cup. Microwave on high 1-2 minutes, until softened but not brown.
2. Stir in red wine and stock. Microwave on high 15-18 minutes, until reduced by half.
3. In a cup, mix cornstarch with water and blend until a smooth paste. Stir into wine mixture with mushrooms, if using. Microwave on high 1-2 minutes, until thickened. Stir in cognac, lemon juice and taste for seasonings (salt and pepper). Add water to sauce if it's too thick.

MARCHAND DE VIN:

- 1 Tablespoon butter
- 2 tablespoons shallot, finely minced
- 1/3 cup dry red wine, such as burgundy
- 1 cup beef stock, or broth
- 1 tablespoon cornstarch
- 2 tablespoons water
- 1 tablespoon cognac
- 1 tablespoon lemon juice
- 1/8 teaspoon salt, optional
- 1/8 teaspoon freshly ground black pepper, optional
- 1 cup mushrooms, optional

LEFTOVER SAUCE:

- 2 tablespoons oil
- 1/4 cup onion, chopped
- 3/4 cup celery, chopped
- 1 tablespoon brown sugar
- 3/4 teaspoon dry mustard
- 1 1/2 teaspoons salt, or no salt depending on juice or sauce used
- 1/2 teaspoon chili powder
- 3 tablespoons vinegar
- 1 1/2 cups tomato juice, or 1/3 cup tomato sauce + 2/3 cup water

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 661 Calories; 40g Fat (60.2% calories from fat); 8g Protein; 52g Carbohydrate; 8g Dietary Fiber; 31mg Cholesterol; 7180mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 5 Vegetable; 0 Fruit; 8 Fat; 1 Other Carbohydrates.