

## Madeira Sauce

Description:

Serving Size: 6 Liters

Categories: Sauce

Cost Per Serving	
\$	3.62

Action      Date      Initials

Created: 7/16/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.600	kg	Shallots	sliced	20-100000864
0.125	lt	Vegetable oil		20-100001608
0.100	kg	Thyme, fresh	chopped	20-100000886
0.010	kg	Black peppercorns		20-100001296
1.200	lt	Madeira		20-100001703
0.150	lt	Sherry vinegar		20-100014968
12.000	lt	Veal stock, jellied	see recipe	50-100000008

### Method of Preparation:

- Sweat (cook without color) the shallots in a pan with a very little oil until soft, add thyme, peppercorns, Madeira and sherry vinegar, reduce by 2/3rds
- Add the veal stock bring to the boil and skim. Simmer and reduce.
- Reduce to required consistency season and pass through a muslin sieve.