

Red Wine Jus

Description:

Serving Size: 6 Liters

Categories: Sauce

Cost Per Serving	
\$	3.03

Action Date Initials
Created: 7/8/2012 CR
Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.750	kg	Carrots	peeled, chopped	20-100000811
0.500	kg	Celery	chopped	20-100000813
1.000	kg	Onions	peeled, chopped	20-100000835
0.500	kg	Mushrooms	trimmings, if available	
0.100	lt	Oil		20-100001608
0.200	kg	Tomatoes	seeded	20-100000855
0.020	kg	Black peppercorns		20-100001295
0.100	kg	Sugar		20-100001065
1.000	lt	Red wine		20-100001687
0.100	lt	Red wine vinegar		20-100001448
12.000	lt	Veal stock		50-100000008
0.050	kg	Salt		20-100001323
0.008	kg	Pepper		20-100001295

Method of Preparation:

- Caramelize the carrots, onion and celery (mirepoix) and mushrooms in a heavy pan with a little oil.
- Add tomatoes, sugar and peppercorns and caramelize.
- Add the red wine vinegar and red wine, reduce to a light syrupy consistency.
- Add in the veal stock and bring to a boil. Reduce to a simmer
- Allow to reduce by half to desired consistency. Strain, season