



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.