

Red Currant Sauce



Sirve:

8

Pieza:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)

Valora: ☆☆☆☆☆

Contribuido por:

Cathy Vogt

Certified Health Coach & Natural Foods Chef

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Descripción de la Receta:

Tart red currant sauce is a traditional English sauce or condiment. There are many variations of this sauce, some including garlic, mustard, sherry or red wine, vinegar, herbs and shallots. Serve red currant sauce with duck, lamb, chicken or pork.

2 tbsp
shallots, peeled, minced
(20
g)
3 tbsp
red wine or sherry vinegar
(44
g)
12 oz
red currant jam
(340
g)
1 tbsp
dijon mustard
(17
g)
½ cup
vegetable or chicken stock
(118
ml)
1 tsp
thyme, dried
(1
g)
2 tsp
rosemary, fresh, minced
(2 1/3
g)
fresh ground pepper

Preparación :

1. Preheat Ultimate Culinare over medium heat for 7-9 minutes until a sprinkle of water skitters and dissipates.
2. Sauté shallots for 2-3 minutes until softened, stirring to prevent shallots from burning.
3. Add red wine vinegar, currant jam, Dijon mustard, stock, thyme and rosemary. Whisk all of the ingredients together.
4. Place cover on Ultimate Culinare, turn heat down to medium-low and cook for 5 minutes. Remove cover and cook for an additional 5 minutes to reduce slightly and thicken.
5. Taste and season with fresh ground pepper.

Consejos:

- Serve Red Currant sauce warm on the side or add to pan of pan fried chicken or pork, along with any juices from the meat for a simple pan sauce.
- Use red currant jam instead of jelly so finished sauce has a nice consistency with bits of currants in it.

Calorías: 116

Grasa: 0g

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Saturada:

Colesterol: 0mg

Sodio: 49mg

Carbohidrato: 28g

Fibra: 0g

Azúcar: 28g

Proteína: 0g
