

## Recipes

### Recipe Title

Red Wine-Butter Sauce

### Serving Size

### Category

Sauces

Quantity	Ingredients
1 bottle	Texas red wine
2	shallots, minced
3 cloves	garlic, minced
1/2 cup	heavy cream
1 lb.	butter, room temp.
1	chipotle pepper, minced
2	limes, juiced
salt to taste	

### Instructions

In medium saucepan simmer red wine over medium-high heat to reduce to 1/4 cup total volume. Add shallots and garlic and simmer 5 more minutes then add heavy cream and return to a simmer over low heat and begin whisking in buter. Do not let the mixture boil or the oils in the butter will separate. When butter is melted, add salt, pepper and lime juice. Serve over grilled, broiled and pan seared meats. Refrigerate unused portion. Will keep up to one month.

### Notes

from Chef Jeff Blank of Hudson's-on-the-Bend

