



WINE COUNTRY KITCHENS
Napa Valley

Barrel Aged Balsamic Finishing Sauce

This is a very rich and pungent sauce that marries well with rich, full flavored meat, game and fowl. Use it to place under an entrée, or drizzle on top before serving. Use it as a glaze on duck, lamb or game while roasting. This sauce can be made several days in advance and kept in the refrigerator. Simply warm in a microwave prior to serving.

1/2 cup	Wine Country Kitchens Barrel Aged Balsamic Vinegar
1/2 cup	Red wine (full bodied, hearty: suggest Cabernet)
1 1/2 tsp	Fresh garlic
1/4 tsp	Wine Country Kitchens Andean Rose Sea Salt
1/8 tsp	Cracked black pepper

Place all ingredients in sauce pan, and simmer on medium heat for 20 minutes or until reduced by half. Salt and pepper to taster. Strain through a wire sieve, and let cool before serving.