

Green Peppercorn Sauce

[From CCAWS Member Tracy Koch – served at the Oct. 2015 Wine Pairing tasting]

Serves 8-10

- 2 tablespoons unsalted butter, divided
 - 2 yellow onions, sliced
 - 1 carrot, peeled and sliced
 - 2 stalks celery, sliced
 - 1 tablespoon Dijon mustard
 - ½ cup red wine vinegar
 - ½ cup brandy
 - 2 cups red wine
 - ¾ cup port wine
 - 1 tablespoon whole green peppercorns
 - 3 ounces demi-glace dissolved in 2 cups of hot water
 - ¼ cup heavy cream
 - 1 tablespoon crushed green peppercorns
 - Salt and ground black pepper
1. Melt 1 tablespoon of butter in a saucepan over medium heat. Stir in the onions, carrot, and celery and cook until golden brown.
 2. Add mustard and red wine vinegar and simmer until the liquid has evaporated.
 3. Add brand and whole green peppercorns and bring mixture to a simmer. Add the red wine and port wine and simmer again. Add the dissolved demi-glace and simmer until the sauce is reduced by half (to about 2 ¾ cups), to a sauce consistency.
 4. Strain the sauce through a fine-mesh sieve, return it to the pan, whisk in the remaining butter, the cream, and the crushed green peppercorns. Season to taste with salt and pepper.