

**RED WINE PAN SAUCE**

MAKES ½ CUP

The beauty of a pan sauce is that it needs only a few ingredients and a little bit of time to taste deeply savory. The key is incorporating the browned bits (or fond) left in the pan after searing the protein by dissolving them with wine. The sauce is then enriched with butter. Red wine pan sauce's best mates are steaks and chops.

**WHAT CAN GO WRONG:** The wine can make the sauce taste harsh and boozy.

**HOW WE FIXED IT:** We reduce the wine separately from the broth. In experiments, we found that wine and broth reduced together had as much as eight times more alcohol than wine reduced on its own first. Less booziness allows more wine flavors to come to the fore: While the alcohol burns off, the wine's nonvolatile flavor compounds concentrate, making it taste richer and more complex. Wine choice is also important: A medium-bodied fruity wine made from a blend of grapes, such as a Côtes du Rhône, offers the most well-rounded flavor.

- 1 large shallot, minced
- ½ cup red wine
- ¾ cup chicken broth
- 2 teaspoons packed brown sugar
- 3 tablespoons unsalted butter, cut into 3 pieces and chilled
- 1 teaspoon minced fresh rosemary
- ¼ teaspoon balsamic vinegar
- Salt and pepper

Pour off all but 2 teaspoons fat from pan used to cook meat. Add shallot to pan and cook over medium-high heat, stirring frequently, until softened, 1 to 2 minutes. Add wine and simmer rapidly, scraping up any browned bits, until liquid is reduced to glaze, about 30 seconds. Stir in broth and sugar and simmer until reduced to ⅓ cup, 4 to 6 minutes. Stir in any accumulated meat juices. Off heat, whisk in butter, 1 piece at a time, until melted and sauce is thickened and glossy. Stir in rosemary and vinegar. Season with salt and pepper to taste, spoon over meat, and serve.



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