

WHITE WINE PAN SAUCE

MAKES ½ CUP

Lighter and brighter in taste than its red wine sibling, white wine pan sauce makes plain pan-seared chicken breasts or pork tenderloin seem special.

WHAT CAN GO WRONG: As with red wine pan sauce, a white wine pan sauce, too, can taste boozy and flat.

HOW WE FIXED IT: For a more complex taste, we follow our method in Red Wine Pan Sauce and reduce the wine before adding the broth. As for wine choice, Sauvignon Blanc is your best bet. In tests, we found that it boils down to a “clean” yet sufficiently acidic flavor that plays nicely with the other ingredients. Dry vermouth is a close second—and it has the advantage of a long shelf life. Chardonnay is too oaky, and Pinot Grigio is so mild that its flavor quickly fades into the background. Note: Expensive wine is never necessary for cooking purposes, but the wine you cook with should be good enough to drink on its own.



- 1 large shallot, minced
- 2 garlic cloves, minced
- ½ cup dry white wine
- ¾ cup chicken broth
- 3 tablespoons unsalted butter, cut into 3 pieces and chilled
- 1 teaspoon minced fresh thyme
- ¼ teaspoon white wine vinegar
- Salt and pepper

Choose the right wine.



Reduce it separately.

Pour off all but 2 teaspoons fat from pan used to cook meat. Add shallot and garlic to pan and cook over medium 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 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 thyme and vinegar. Season with salt and pepper to taste, spoon over meat, and serve.