



CHERRY "ELLE" WINE SAUCE

INGREDIENTS

- 1 tbsp olive oil
- 2 tbsp diced yellow onion
- 2 tsp minced garlic
- 2 tsp dijon mustard
- Small Batch "Cherry Elle" Wine
- 2 tbsp butter (diced and kept cold)

DIRECTIONS

Heat sauce pan with oil, then add onions and garlic, sweat until onions are soft, whisk in mustard and wine. Reduce mixture by 2/3 over medium heat. Remove from heat and slowly whisk in butter. Serve with your favorite cut of beef and enjoy.

Submitted by Small Batch Winery



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