

RED WINE REDUCTION SAUCE

1/2 shallot, finely diced
1/2 cup red wine
1/2 cup veal stock (*or beef stock*)
salt and pepper to taste
2 T butter, cold, in small pieces

Remove most of the fat in the pan that you used to sear the filets, leaving about 1/2 tablespoon. Sauté the shallots for a couple of minutes, then add the red wine and deglaze the pan well. Add the veal stock and boil gently until the sauce is reduced by half and slightly thickens. Season with salt and pepper. Add the butter in pieces, a few at a time, swirling the pan over low heat. The sauce will get a smooth shine from the emulsion with butter. Remove from heat and serve alongside the Beef Wellingtons. If necessary to re-heat, do it over very low flame.