Sauce “Marchand de Vins”

- 1 Tbsp. butter
- 3 Tbsp. minced shallots
- 1 c. red wine
- 1 tsp. flour
- ½ c. beef stock, warmed
- 2 Tbsp. minced parsley
- 1 Tbsp. butter
- ½ tsp. lemon juice
- Salt and pepper to taste

This sauce graces a well-browned cut of beef, such as rib-eye steaks. Brown the meat to desired doneness in a sauté pan; remove to a plate and tent with foil to keep warm. Pour the cooking fat out of the pan. Melt 1 Tbsp. butter in pan and cook shallots, stirring, about 2 minutes until softened. Add wine and cook over high heat until reduced by 2/3. Whisk flour into warmed beef stock; add to reduced pan mixture, stirring to cook down again. When reduced and thickened, remove from heat. Whisk in 1 more Tbsp. butter to thicken. Add parsley and lemon juice; salt and pepper to taste. Serve over prepared steaks.

Accompany with Cooper-Garrod Cabernet Sauvignon