

Red Wine Steak Butter



Ingredients

1 large shallot, minced (or 2 tbsp. minced red onion)
½ cup Lakeridge Winery Cabernet Sauvignon
few drops lemon juice
2 tsp. Kosher Salt or to taste
1 stick unsalted butter, softened
1 tbsp. minced parsley

Procedure

1. In a non-reactive sauté pan of medium size, place shallots and Cabernet. Place on medium heat and reduce until you get approximately 2 tbsp. Stir if necessary to prevent from burning.
2. When reduced, scrape into a bowl. When completely cool, add the soft butter, salt, and parsley. Stir together vigorously until the butter comes together. This may take a few stirrings. Add a few drops of lemon juice to adjust seasoning and balance acidity.
3. Use immediately on steaks cooked to your preference, or vegetables; or wrap tightly in a piece of plastic wrap like a piece of taffy. This can also be used on warm bread, vegetables or potatoes, or in rice and grains.