
Red Wine Sauce

From the Kitchen of Brett Broussard

1 tablespoon beef base
1/4 cup crushed tomatoes
1/2 cup red wine
2 cups water
1/4 teaspoon nutmeg
1/2 tablespoon thyme
1 bay leaf
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
2 tablespoons roux
pinch salt

Combine all ingredients except roux and bring to a boil. Lower heat and simmer for 20 minutes. For the roux, add 3 tablespoons flour and 3 tablespoons butter to a separate skillet. Cook for two minutes over medium heat and add the roux to the liquid and cook another 2-3 minutes.

You can then add blackberry jelly, cream, demi-glace, brandy, blue cheese, green peppercorn, mushrooms, or red wine vinegar. Great with venison and duck breasts!