



WINE SAUCE

SAUCE AU VIN ROUGE MAISON

A rich, smooth and versatile wine sauce made with red onions, cooking wine and demi-glace. Perfect for steaks, roasts, chicken, meatballs, poutines and more.



YIELD
1 LITRE



HOMEMADE
BETTER FLAVOR



YIELD
1 LITRE



PREP TIME
10 MIN



COOK TIME
45-60 MIN



COOK TEMP
HIGH BOIL



SKILL LEVEL
EASY

INGREDIENTS (1 LITRE FINAL)

- Red onion (finely chopped) 50 g (about ¼ large onion)
- Butter 11 g
- Red cooking wine 300 ml
- Water 700 ml

SLURRY

- Cold water 225 ml
- All-purpose flour 102 g
- Demi-glace 45 g



STEP-BY-STEP

1



Melt the butter in a large pot over medium heat. Add the chopped red onion and sauté (do not brown) until completely softened.

2



Add the red cooking wine and water. Stir to combine.

3



Simmer to reduce and evaporate the alcohol, allowing the flavors to develop (about 30-40 minutes).

4



Bring to a rapid, hard boil (covered).

5



In a separate bowl, whisk together the cold water and flour until completely smooth and lump-free.

6



Slowly whisk the slurry into the boiling sauce. Add the demi-glace and stir to combine.

7



Continue to boil, stirring continually, until the sauce is fully thickened and smooth. Adjust to exactly 1 litre with hot water if needed.

CHEF'S TIPS



- Use a good quality red cooking wine for the best flavor.
- Simmer and reduce properly to evaporate the alcohol and concentrate the taste.
- Whisk continuously when adding the slurry to avoid lumps.
- If the sauce becomes too thick, add a little hot water to reach 1 litre final.
- For an even richer sauce, you can use homemade demi-glace.
- Make ahead – the flavor improves after a few hours or overnight.

NUTRITION FACTS

(Per 60 ml / 1/4 cup)

Calories	35
Protein	1 g
Fat	2 g
Carbohydrates	4 g
Sodium	180 mg

SERVING SUGGESTIONS



Perfect with steaks, roasts, chicken, meatballs, poutines and more.



SIMPLE
INGREDIENTS



RICH FLAVOR
MADE EASY



RESTAURANT
QUALITY AT HOME

COOK • CREATE • ENJOY

