



PEPPER SAUCE

RICH • BOLD • CLASSIC

A rich and flavourful pepper sauce made with red onions, cracked pepper, red wine and demi-glacé. Perfect for steaks, chicken, roasted meats and more.

YIELD
1 LITRE

RESTAURANT
QUALITY
AT HOME



YIELD
1 LITRE



PREP TIME
15 MIN



COOK TIME
45-60 MIN



COOK TEMP
HIGH BOIL



SKILL LEVEL
EASY

INGREDIENTS (1 LITRE FINAL)

- Red onions (finely chopped) 50 g
(about ¼ large onion)
- Butter 11 g
- Cracked black pepper 6 g
(approx. 2 x 2 oz cups from original)
- Red cooking wine 200 ml
- Water 750 ml

SLURRY

- Cold water 225 ml
- All-purpose flour 85 g
- Demi-glacé 47 g



STEP-BY-STEP

1



Melt the butter in a large pot over medium heat. Add the chopped red onions and cracked pepper. Sauté (do not brown) until completely softened.

2



Add the red cooking wine. Stir to combine.

3



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

4



Add 750 ml of water and 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-glacé and stir to combine.

7



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

CHEF'S TIPS



- Use freshly cracked black pepper for the best flavour.
- Sauté the onions gently — do not brown, this keeps the sauce smooth and clean in flavor.
- Reduce the wine properly to evaporate the alcohol and concentrate the taste.
- Whisk continuously when adding the slurry to prevent lumps.
- If the sauce becomes too thick, add a little hot water to reach 1 litre final.
- Let the sauce rest for 10-15 minutes before serving — the flavour improves as it sits.

NUTRITION FACTS

(Per 60 ml / ¼ cup, approx.)

Calories	40
Protein	1 g
Fat	2 g
Carbohydrates	4 g
Sodium	190 mg

SERVING SUGGESTION



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



SIMPLE
INGREDIENTS



BIG FLAVOUR
MADE EASY



PROFESSIONAL
RESULTS AT HOME

COOK • CREATE • ENJOY

