



From the Culinary Company Kitchen

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Sherry Vinegar Sauce

Yield: 10 portions

INGREDIENTS	AMOUNTS
Sherry Wine Vinegar	2 fl oz
Brown Sugar, dark	1 ½ oz
Demiglace	24 fl oz
Salt	As needed
Black Pepper, ground	As needed

Process

1. Prepare a gastrique as follows: Cook the vinegar and sugar in a saucepan until the mixture comes to a boil and the sugar is completely dissolved.
2. Add the demiglace to the gastrique away from the heat. Stir to combine, then return to a simmer over medium heat until reduced to a good flavor and consistency. Adjust the seasoning with salt and pepper and strain.
3. The sauce is ready to serve now or it may be cooled and stored for later service.