

BLACKBERRY CABERNET REDUCTION

YIELDS: 1 CUP | PREP TIME: 10 MINUTES | COOK TIME: 30 MINUTES

INGREDIENTS

- 1 c water
- 2 cubes or 2 tsp granular beef bouillon
- 1 c Westcave Cellars Estate Cabernet
- 1 c blackberry jam
- cracked black pepper



DIRECTIONS

1. Put the water and bouillon in a small saucepan. Place on the stovetop with medium-high heat. Stir the bouillon until it dissolves to taste.
2. Add the wine, jam, and pepper. Whisk until integrated. When the mixture starts to boil, lower the heat so it continues a slow boil. Stir occasionally until the sauce reduces by half and thickens, about 30 minutes.
3. Add more pepper to taste.

NOTES

1. The reduction thickens as it cools.
2. Be sure to use blackberry jam, NOT fruit spread.
3. I like a more peppery reduction, so it stands up to the smoked meat. Be sure to taste the sauce before removing from the heat.
4. The sauce easily boils over because of the jam, so watch the stovetop temperature. Take it from me, it's NOT fun to clean up the sticky mess.
5. Store in the refrigerator for up to two weeks.
6. Yep, that's a lot of Westcave Cab to use when you could drink it. But it really makes the glaze flavorful!!! But you have my permission to replace it with another bold Cab.
7. For Allan's favorite steak, I marinate the meat in wine, minced garlic, and cracked black pepper. We add blue cheese crumbles just as the steak finishes cooking to allow the cheese to soften.