

PORT WINE SAUCE.... Great on steaks or a lot of other meats.

1 tsp Olive Oil

1/4 Cup fresh minced shallots

1 TBSP fresh minced garlic

salt to taste black

pepper to taste

1 tsp sugar

1 Cup Port Wine

3 Cups beef stock (or brown chicken stock)

In a large saucepan over high heat, heat the olive oil. When the oil is hot, add the shallots and garlic. Season with salt and pepper. Saute for 1 minute

Stir in the sugar and port wine. Bring to a boil and cook for 3 minutes.

Stir in the stock and cook over high heat for about 20 minutes.

Remove from heat and serve hot.