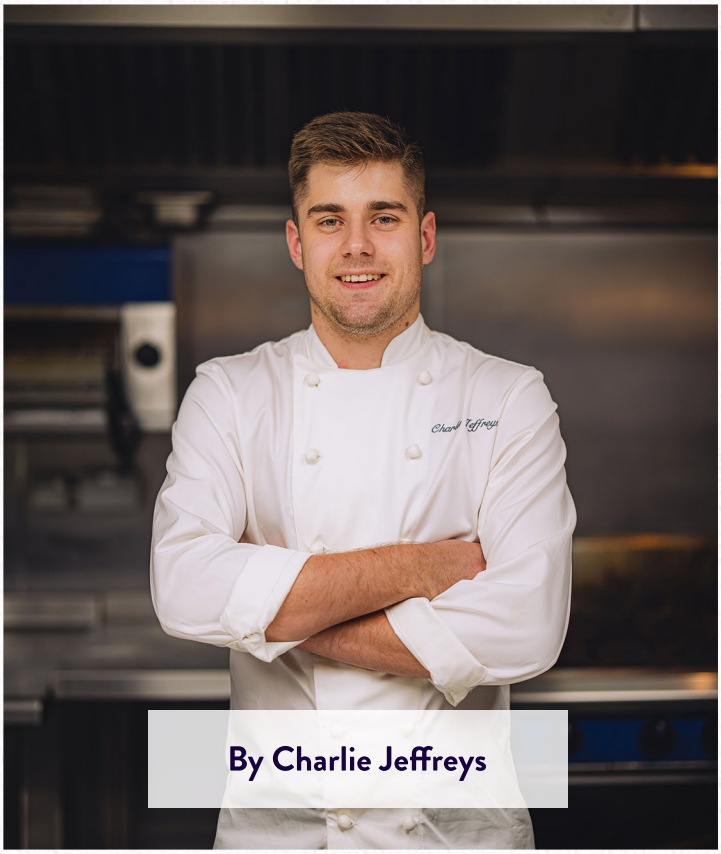
Red Wine Jus

Prep Time: 5 minutes Cook Time: 10 minutes Serves: 4



Ingredients

- 300ml Beef Jus (Use Charlies recipe)
- 500ml red wine
- 20g liquid honey
- 2 tbsp butter

Method

Add your red wine and honey to a tall saucepan and reduce until you reach a temperature of 108c then leave in a cold bowl to cool down. Bring to boil your beef jus and slowly add your reduced red wine, tasting along the way. This is preference you can add a much or as little as you like.

Then take off the heat and stir in your butter to balance the acidity of the red wine.