

# CHERRY & PORT DEMI GLACE SAUCE FOR ESPRESSO RUBBED BEEF STRIPLOIN

PAIRED WITH 2015 SYRAH

## PORT AND CHERRY DEMI GLACE SAUCE

1 Bottle of Ruby Port  
1 cup Dried cherries, *rehydrated in warm water and drained*  
3½ cups Beef Demi Glace (*see recipe below*)  
Kosher salt, *to taste*  
Black pepper, *freshly ground, to taste*

1. Reduce port over very low flame until it becomes syrup-like – 3 hours.
2. Simmer drained cherries in port for last 30 minutes.
3. Add demi glace and rosemary and bring to a boil then turn to a simmer for ½ hour.
3. Taste, adjust seasoning with salt and pepper then serve.

## BEEF SHORT CUT DEMI GLACE (GLUTEN-FREE)

FOR THE SAUCE:

2 ounces Clarified Butter, *4 tablespoons*  
1 cup Onions, *chopped*  
½ cup Celery, *chopped*  
½ cup Carrots, *chopped*  
½ cup Brown Rice Flour  
10 cups Beef Stock

FOR THE SACHET D'ÉPICES:

2 Bay Leafs  
2 teaspoon Thyme, *dried*  
14 to 16 Parsley Stems, *fresh*  
16 to 20 Peppercorns, *whole*  
*Recipe Yields 4 cups*

1. Place the bay leaf, thyme, parsley stems, and peppercorns onto a square of cheesecloth.
2. Tie it up into a bundle with cooking twine.
3. Heat the butter in a heavy-bottomed pot over medium heat and add the chopped onions, celery, and carrots. Sauté them for a couple of minutes, until the onion is translucent.
4. Sprinkle in the rice flour and stir to form a paste. Then whisk in 3 cups of the beef stock.
5. Bring to a boil over medium-high heat. Then lower heat to a simmer, add the sachet, and reduce for about 20 minutes or until the total volume has reduced by about one-third.
6. Remove pan from heat and retrieve the sachet (and set it aside). Carefully pour the sauce through a wire mesh strainer lined with a piece of cheesecloth.
7. Return the sauce to the pan, stir in the remaining 2 cups of stock, and return the sachet to the pot.
8. Bring the pot back to a boil and then lower the heat to a simmer. Simmer for about 50 minutes or until the sauce has reduced by half.
9. Discard the sachet. Strain the sauce through a fresh piece of cheesecloth.
10. The Beef Demi Glace is ready to be used in the Port and Cherry Demi Glace recipe, do not salt until added into the Port and Cherry Demi Glace. If you are using the Beef Demi Glace on its own, season to taste with kosher salt now.
11. Demi-glace will keep in the refrigerator for a couple of weeks, and in the freezer for months.

*Adapted from <https://www.thespruceeats.com/shortcut-recipe-for-demi-glace-996076>*