

Marsala Sauce

Makes 1 cup

This sauce is used to make Chicken Marsala. It uses Marsala wine which is a fortified wine with about 17% (34 proof) alcohol content. It may not be available in stores that only sell beer and wine. It is available in most liquor stores. The mushroom soy sauce is available at Chinese grocery stores.



Ingredients:

- 1 shallot (1/2 cup diced)
- 6 oz. white mushrooms
- 1 Tbsp. olive oil
- 1/2 cup Marsala wine
- 1/4 cup beef stock
- Fresh thyme leaves (1 tsp. chopped)
- 1 Tbsp. unsalted butter
- 1 Tbsp. mushroom soy sauce
- 1 tsp. corn starch

Equipment

- Large sauce pan



Marsala sauce:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel and dice shallot (1/2 cup)	2
	Rinse and slice 6 oz. mushrooms	2
	Heat 1 Tbsp. oil in pan, sauté shallots and mushrooms until translucent	5
	Deglaze pan with 1/2 cup wine	1
	Add 1/4 cup beef stock and 1 tsp. thyme	1
	Simmer to reduce to 1/3 former volume	5
	Add 1 Tbsp. butter	1
	Stir in 1 Tbsp. mushroom soy sauce	1
	In a small bowl, combine 1 tsp. cornstarch with 4 tsp. water	1
	Stir cornstarch liquid into sauce and bring to a simmer to thicken	2
	Total	21