



MINUS8
VINEGAR & VERJUS

RECIPE CARD

Minus 8 Vinegar Sauce with Ribeye Steaks

Courtesy of "Food Arts" Magazine, Chef Johan Svensson



MINUS8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Serves: 4

Prep Time: 10 min

Cooking Time: 10 min

Ingredients: ½ cup fresh Asian pear juice
1 tbsp garlic, minced
1 tbsp fresh ginger, peeled and minced
½ cup light sesame oil
1 cup low sodium soy sauce
1 tbsp wildflower honey
½ tbsp red pepper flakes
½ cup soy sauce
1-2 ½ lb rib eye steak, trimmed and cut into 4

Red Wine Sauce: 2 tbsp unsalted butter
¼ cup carrot, peeled and diced
¼ cup celery, diced
½ cup Spanish onion, diced
½ head garlic
2 cups red wine
1 qt. veal stock
3 drops Minus 8



Method:

- Mix all ingredients except rib eye steaks in nonreactive bowl; stir
- Add rib eye steaks; marinate 4 hours.
- Place rib eye steaks on a platter; reserve.
- Reduce marinade in nonreactive saucepan by 50 percent; remove from heat; reserve.

Red Wine Sauce:

- Heat butter in a saucepan set over medium-high heat; add carrot, celery, onion, and garlic; cook until caramelized.
- Add wine; reduce by 90 percent.
- Add stock; reduce by 70 percent; remove from heat; season with Minus 8 vinegar; strain through fine chinois; reserve (keep warm).

This sauce is versatile and can be used with beef, veal, venison, duck, game, rabbit, pork etc.