

LYONNAISE SAUCE

French sauce served with meat & sometimes poultry

COOKING INSTRUCTIONS

INGREDIENTS

- 2 T Butter **OR** Margarine
- 2 Onions (chopped)
- 1/3 C White wine **OR** 2 T Vinegar
- 1 C Demi-Glace Sauce

Return to the Gourmet Sauces Page for the Demi-Glace Sauce recipe

COOKING INSTRUCTIONS

- 1 Melt the butter **OR** margarine in a heavy saucepan over medium heat.
- 2 Add the onions & saute gently until golden, about 10 minutes
- 3 Add the wine **OR** vinegar, heat until the liquid boils, lower the heat a bit & continue simmering until the liquid has reduced by half.
- 4 Add the demi-glace, then lower heat to a simmer & reduce for about 10 minutes.
- 5 Strain through a mesh strainer & serve right away.

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