

Peppercorn Rosemary Sauce

Yield: 1 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/south-african-peppercorn-sauce-recipe>

Ingredients:

- 2 tablespoons shallots finely minced
- 1 ounce butter 1/4 stick
- 1 tablespoon peppercorns freshly ground
- 1 sprig fresh rosemary finely minced
- 3/4 cup red wine
- 8 ounces demi glace or chicken based demi-glace
- salt
- pepper

Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 60 milligrams
4. Fat: 31 grams
5. Fiber: 5 grams
6. Protein: 7 grams
7. SaturatedFat: 15 grams
8. Sodium: 1950 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Peppercorn Rosemary Sauce above. You can see more 19 south african peppercorn sauce recipe Delight in these amazing recipes! to get more great cooking ideas.