

Classic Red Wine Steak Sauce

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- beef steak
- 2 tablespoons diced onions
- 2 teaspoons minced garlic
- 1/2 cup red wine
- 2 teaspoons Dijon mustard
- 2 tablespoons butter chopped and kept cold
- 2 tablespoons chopped parsley
- salt
- pepper

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 15 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 240 milligrams
9. Sugar: 1 grams

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