

PORTOBELLO CABERNET SAUCE

01/04/2013

Yield: 1.4 gallons

Shelf Life: 7 days (chubbed)

Equipment: Kettle, dry measuring cup, liquid measuring cup, whisk, chub stand, chub bags, chub ties

Ingredients

3/4 cup	Vegetable Oil
1 gallon	Sliced Crimini Mushrooms
1/4 cup	Garlic - Roasted Pureed
1/4 cup	Dijon Mustard
1/2 gallon	Franzia Cabernet
1 gallon	Taste Buds Glace
1/2 pound	REAL Butter

Procedure

1. Set up an ice bath.
2. Saute the mushrooms in vegetable oil until tender and lightly browned. Break up any large pieces.
3. Using the whisk, mix in the Roasted Garlic Puree and the Dijon mustard.
4. Add the Cabernet wine, and cook until the liquid is reduced. The **wine is reduced enough when the mushrooms rest on the bottom of the pot.** The level of the wine will be even with the mushrooms.
5. Add the Glace and the butter, and bring to a boil.
6. Immediately chub into 1/2 gallon portions, and place into an ice bath.
7. Once cooled to 40°, remove from ice bath, and store refrigerated on a sheet tray.
8. Label, Date, and Rotate.

C: Dark caramel with visible mushroom slices

T: #3 on flowability scale; Thin syrupy texture

F/A: Caramelized meat aroma; Nutty beef flavor with mushroom finish

HR: Chubbed; Refrigerated

SL: 7 days