

Sauces

Apple Cider Sauce

INGREDIENTS

- ½ cup Apple Cider.....○
- ½ cup Apple Cider Vinegar.....○
- 2 tablespoons Brown Chicken Stock.....○
- 1 small Shallot, peeled and finely chopped.....○
- 1 sprig fresh Thyme.....○
- 1 stick Unsalted Butter, cut into 6 to 8 pieces.....○
- Kosher Salt.....○
- Freshly Ground Black Pepper.....○

PREPARATION

- Place the Apple Cider, Cider Vinegar, Brown Chicken Stock, Shallot, and Thyme in a small saucepan. Bring to a boil over medium high heat, lower the heat to medium, and reduce by half, about 5 minutes.
- Reduce the heat to low and whisk in the Unsalted Butter one piece at a time. Strain the sauce, add salt and pepper, and keep warm over very low heat until ready to use.