



Balsamic Sauce

Ingredients

- 2 Cups Traditional Balsamic Condimento
- 1 Shallot, chopped
- 8 Cups roasted chicken stock or low-salt, canned chicken broth
- (if using canned broth, do not salt any part of the recipe until final adjustment)
- 2 Bay leaves
- 6 Peppercorns
- Salt and freshly ground black pepper

Directions:

Bring vinegar and shallot to a boil over high heat in a large, heavy saucepan. Boil until reduced to a syrup consistency. Add stock, bay leaves and peppercorns. Bring to a boil again and continue to cook until reduced to about 2 cups or less. The consistency should be very thick, not quite returned to a syrup consistency but close to that. Let cool slightly then strain through a fine sieve.

At this point, the sauce is ready to be used. You can also cover, refrigerate or freeze for later use.

Great sauce to serve over beef, pork, chicken, vegetables or fruit. Can also use other Balsamic flavors like Fig, Cranberry Pear, Blackberry Ginger, Raspberry, Strawberry, Dark Chocolate or Espresso.

Courtesy of The Olive Tree