

Quick Pan Sauce

Cook Time: 3-5 minutes

Recipe: by Greg Strahm, The Silver Chef

Never waste that beautiful fond or pan juices in the bottom of the skillet as the result of browning or sauteeing any protein such as chicken, pork, or beef. Here is a simple pan sauce made from that fond. It is a light tasty alternative to gravy.



EVOO

1 medium shallot, finely diced

1 large clove garlic, finely minced

1/2 cup red or white wine, depending on the protein

1/2 cup beef or chicken stock, depending on the

protein

1/3 cup heavy cream

1 tablespoon choice of fresh herbs, chopped

juice of half a lemon

3 tablespoons cold butter, cut into 3 pieces

salt and freshly ground black pepper, to taste

1. Once the protein is removed from skillet reduce heat to medium and add a splash of EVOO. Add shallot and saute until they are slightly browned, stirring constantly. Add garlic and stir until fragrant. Add wine to deglaze, scraping fond off the bottom. Reduce till almost dry.

2. Add stock and reduce by 1/3. Add heavy cream and reduce till slightly or until it coats the back of a spoon. Add chopped herbs and stir.

3. Remove pan from heat and whisk in 1 tablespoon of butter and constantly whisk until incorporated one tablespoon at a time. Squeeze in juice of 1/2 lemon and adjust salt and pepper.

4. Serve.