



REDUCTION SAUCES & MARINADES

Rose Hip Reduction

8 oz. game or beef stock, 2 oz. port wine, 2 oz. red wine, 1 oz. butter, 1 TSP crushed juniper berries, 1 TBSP chopped shallots (onions), 1 oz. rose hip jelly (or other fruit jelly)

In a sauce pan, melt butter over medium heat, saute shallots and juniper until light brown. Add stock, port and wine. Bring to a simmer and reduce volume by about two thirds. Strain sauce through fine sieve. Add jelly and bring to a simmer, adjust seasonings and reduce heat to keep warm.

Port Wine Reduction

1 pint (16 oz.) game or beef stock, 1 cup (8 oz.) of port, 6 crushed junipers, half shallot fine diced, 2 TBSP oil, 2 oz. butter, salt and pepper.

Melt butter and oil in a heavy pan over high heat, and sear the steaks or medallions until medium rare.

Remove meat from pan and cover to keep warm. Add juniper and shallot and cook until lightly browned, add port and stock. Reduce by two thirds and adjust seasonings and strain sauce.

Brandy Wine Reduction

1 L (32 oz.) game or beef stock, 1 cup red wine, ½ cup brandy, 1 shallot fine diced.

Saute shallot over medium heat with butter. Add rest of ingredients and simmer to reduce volume to about 2 cups. Strain, adjust seasoning and keep warm.

Teriyaki Bison Marinade

2 TBSP brown sugar, 2 TBSP lemon juice, 2 TBSP oil, 2 TBSP soy sauce, 1 clove garlic minced, 1 TSP fresh ginger minced, 1 TBSP minced onion, ¼ TSP pepper.

Combine all ingredients and pour into a plastic resalable bag with steaks, stir fry strips, cubes or ribs, seal and refrigerate for 6 hours or overnight. Remove meat from bag, drain and cook on BBQ to medium rare. Discard used marinade.

CRMR Buffalo Marinade

1 cup of chopped onion, ½ cup oil, ½ cup lemon juice, ¼ cup soya sauce, 1 TBSP Worcestershire sauce, 1 TSP mustard, prepared. Saute onions in oil and remove from heat. Stir in lemon juice, soy sauce, Worcestershire sauce and mustard. Save ¼ cup for later use as basting sauce. Pour remaining marinade over meat in a plastic bag and, squeeze the air out, seal and refrigerate overnight. Remove meat from bag, drain and grill.