

South African Red Wine Sauce

Disney's Animal Kingdom Lodge

Jiko

Ingredients

- 1 recipe for Demi Glaze (see below)
- 1 recipe for Red Wine Sauce (see below)
- ½ cup red beet juice, fresh squeezed
- ¼ pound butter
- ¼ pound flour
- 2 tbsp. kosher salt
- 1 tsp. fresh ground black pepper



Directions

1. Reduce the demiglace and the red wine sauce by a quarter. Add in the fresh beet juice and bring the sauce to a quick boil.
2. Add in the flour butter ("beurre Manie") and simmer for 5 minutes.
3. Adjust the seasoning with kosher salt and black pepper.

Ingredients – Red Wine Sauce

- 3 bottles red wine, South African or your preference
- 10 garlic cloves
- 10 red peppercorns
- 10 black peppercorns
- 2 thyme sprigs
- 1 bay leaf
- 1 bottle port wine
- ¼ cup pomegranate syrup

Directions

1. Place all the ingredients in a stainless-steel pot and bring to a boil. Simmer for 2-3 hours and reduce by half.
2. Strain through a chinois and chill.
3. Keep refrigerated until ready to use.

Ingredients – Demi Glaze

- 10 lbs veal bones, roasted
- 1 ½ lbs Roma tomatoes, quartered
- 1 Spanish onion, large slice
- ½ lb celery stalks, cut 1-inch thick
- 10 garlic cloves
- 1/2 lb mushroom pieces, trim if you have to
- 1/4 lb tomato paste

Directions

1. In a 350 degree oven, roast the veal bones until very well caramelized. Cut all the vegetables and roast them as well until nicely caramelized.
2. Spread the tomato paste over the bones and vegetables and place all of them in a large stainless steel pot.
3. Fill the pot with water and bring to a boil.
4. Reduce all by half. Reserve, chilled and covered.

