

# Tim Farmer's Country Kitchen

## PORT WINE SAUCE

*Fat drippings (optional)*  
*1 ½ cups chicken stock*  
*2 cups Port Wine*  
*¼ cup balsamic vinegar*  
*1 teaspoon salt*  
*¾ teaspoon black pepper*  
*1 teaspoon dried thyme*  
*½ teaspoon ground allspice*  
*Dash cinnamon*  
*1 ½ shallots, chopped*



Mix together all ingredients over medium heat until thickened.

*12-15 dates*  
*Dash Port Wine*

Add dates and wine to food processor and process until smooth. Add to wine sauce and stir for 5 minutes. Pour into separate dish until cooled. Process in food processor until smooth then pour through cheese cloth into dish to strain. Return liquid to pan and stir until thick. Serve with venison, lamb or beef.

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