

TIM FARMER'S COUNTRY KITCHEN

CHERRY PORT WINE SAUCE

*1/2 teaspoon thyme
1/4 teaspoon rosemary
Cheesecloth*

Tie up fresh herbs in cheesecloth and set aside.

*1 1/2 cups port wine
3/4 cup canned sweet black cherries, drain and save juice
2 tablespoons red currant jelly
1 teaspoon beef bouillon
Dash of reserved cherry juice
1 tablespoon butter*

Add all ingredients (except butter) to sauce pan and heat over low/medium heat. Reduce liquid by 1/4. Add herbs in cheesecloth to sauce and continue cooking. Add butter once reduced and remove herbs. Once thickened, pour over meat of choice and serve.

