

Brown Wine (Peppercorn) Sauce



Recipe courtesy of Solving the High Cost of Eating Cookbook

INGREDIENTS

3 tablespoons butter or margarine
2 tablespoons enriched flour
1 ¼ cups water
1 beef bouillon cube
1/3 cup California dry red wine
Cracked black peppercorns, to taste (if peppercorn sauce is desired)

DIRECTIONS

Pan fry steaks and place in warm oven in foil to keep warm.

In same pan melt the butter or margarine and let brown.

Sir in the flour, and cook slowly until it also is slightly browned.

Gradually stir in the water, and cook and stir until it comes to a brisk boil.

Add the bouillon cube and wine, simmer 2 minutes. Season to taste with salt and pepper.

Note: Add cracked pepper to create desired level of spice