

Onion and Chile Madiera Sauce

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	butter
1/3	cup	red onion - julienned
1/3	cup	leeks (white part) - julienned
1/4	cup	white or yellow onion - julienned
3	teaspoons	garlic - minced
1		poblano chile - roasted, peeled, seeded and cut into thin strips
1		New Mexican Green Chile - roasted, peeled, seeded and cut into thin strips
		salt and freshly ground white pepper
1/2	cup	madeira
1 1/2	cups	heavy cream

Heat the butter in a large skillet over med-high heat. Add the leeks and onions and saute for 3 minutes, until softened. Add the garlic, and continue to saute for 3 minutes. Add the chiles and cook 2 minutes. Season with salt and pepper.

Deglaze the pan with Madeira and flame by lighting the mixture with a match and allowing the alcohol to burn off. Add the cream and simmer the mixture for 8-12 minutes.

Yield: "2 cups"