

Sweet and Sour Red Wine Sauce

Amount	Measure	Ingredient - Preparation Method
1/2	cup	powdered sugar
1/4	cup	red wine vinegar
1	cup	red wine
1	cup	dark chicken stock
		salt and pepper

In a medium saucepan place the powdered sugar and cook it on high heat for 3-5 minutes, or until it is melted and slightly darkened. (stir constantly and do not let burn)

Add the red wine vinegar, red wine and chicken stock. Boil the sauce for 6 to 10 minutes, or until reduced and slightly thickened. Season with salt and pepper.

Yield: "2 1/2 cups"