

# DM Pink Pepper Corn Sauce



**Course:** Prep Item  
**Categories:** Sauce  
**Source:** Boxy House

**Serving size:** 8-10 Portions  
**Preparation time:**  
**Cooking time:**

## Ingredients

Knob of melted Butter  
1 Tablespoons Pink Peppercorns  
1 Shallots, Peeled and Thinly Sliced  
1 Cloves Garlic, Chopped  
1 Measure of Tullamore Dew Whiskey (or another good Irish Whiskey)  
30ml / 1 fluid oz Red Wine  
200ml / 6.7 fluid oz Demi Glace  
400ml / 13.4 fluid oz Cream  
Seasoning

## Directions

1. Heat some Butter in a Pot on medium heat. Add the Garlic, Peppercorns and Shallots and fry gently until soft.
2. Add the Whiskey and Light to help burn off the alcohol.
3. Add the red wine, bring to the boil and then simmer until the wine has reduced by half. Add the Cream and Demi and stir well. Return to the boil and then simmer.
4. Slowly reduce the sauce to the thickness you like, then remove from the heat and keep warm. As it will be added back to a pan for the kidneys, allow a little more reduction to happen before serving.

## Notes