



## THE PERFECT RED MEAT JUS (SAUCE)

*From Jason Dell, Exec chef at Blanket Bay Lodge, Queenstown*

The jus (sauce) can be made with either: beef, venison or brown chicken stock: dependant on what meat it is accompanying. For duck use good brown chicken stock.

For 6 servings of sauce -

- 100g frozen blackcurrants (readily available in supermarket frozen berry section)
- 250ml good quality NZ Pinot Noir
- 3 juniper berries, lightly crushed
- 6 fresh thyme stalks
- 500ml good quality of beef jus

Then:

- 100g blackcurrants IQF
- 1 tsp arrowroot or corn flour

Method:

- Reduce the pinot noir with the first measure of blackcurrants, juniper, fresh thyme - until reduced by 2/3.
- Add the beef stock and simmer over gentle heat, skimming often to remove the impurities as they rise to the surface.
- Reduce by half, then thicken slightly with the arrowroot or cornflour (diluted in a little water).
- Strain through a fine sieve into a clean small saucepan.  
Check the sauce for seasoning, and then lastly add the second measure of blackcurrants.

