

Balsamic Reduction Sauce

A really easy and tasty balsamic reduction sauce.

This is especially nice to add that "something extra" to a relatively plain dish, such as pan-fried steak or chicken, and is perfect if you're in a hurry to get a great tasting meal on the table.

Ingredients

1 cup of stock of your choice (ex: beef for red meat, chicken for white meat)

About 3 tablespoons Balsamic Vinegar

About half a can of chopped tomatoes (or fresh if you have or prefer)

Method

Once your meat is cooked and removed from the pan, add the stock and balsamic vinegar, on a relatively high heat. Give it a good stir, especially to loosen any nice brown bits from the meaty pan. Add the tomatoes and turn the heat down to medium, letting it reduce for about 5 to 8 minutes, or until you're happy with the consistency.

Variation

This has the potential to be a little too acidic, so a pinch of sugar works, and I also like to add a little splash of soy sauce :-)