

martha stewart

Beurre Rouge

Use to make [Potato-Wrapped Halibut](#).

Makes about 1 1/2 cups

YIELD

Ingredients

1 cup dry red wine, such as cabernet
sauvignon

1/2 cup red-wine vinegar

3 tablespoons minced shallots

Pinch sugar

1 cup (2 sticks) cold unsalted butter, cut
into 1/2-inch cubes

Coarse salt

Directions

1. Place wine, vinegar, shallots, and sugar in a small
saucepan over medium heat. Bring to a boil and
immediately reduce to a simmer; cook until liquid is
reduced to 2 to 3 tablespoons, 15 to 20 minutes.

2. Reduce heat to low and slowly whisk in butter, a few
pieces at a time, until fully incorporated. Season with salt
and serve warm.

© COPYRIGHT 2018, MARTHA STEWART LIVING OMNIMEDIA, INC. ALL RIGHTS
RESERVED.