

# 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.

Currently these ingredients  
aren't on sale near you.  
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.

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