



Recipes

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Merlot Glaze

Serves 1

Ingredients:

(Makes enough for 10 wraps)

10 oz. (1 medium) Brown Onions coarsely chopped

6 oz. (1 medium) Granny Smith Apples coarsely
chopped

0.5 oz. (2 cloves) Garlic

1 oz. (2 Tbs) Canola Oil

25 oz. (750 ml bottle) Merlot Wine

16 oz. (2 cups) Port Wine

8 oz. (1 cup) Chicken Stock

Directions:

1. In a saucepan over medium-low heat, sauté the onion, apple and garlic in the oil until well caramelized, about 20 minutes.
2. Add the Merlot and Port and simmer over medium heat for 2 hours.
3. Strain the reduced wine into a small saucepan and add the chicken stock. Continue to simmer over medium heat for another hour or until reduced to a thick, glaze consistency.