



*Global Cuisine with a Conscience*  
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[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

## PLUM SAUCE WITH PINOT NOIR

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### PLUM SAUCE

*Using Pinot Noir*

### INGREDIENTS

½ lemon grass stalk, halved lengthwise  
½ c rice wine vinegar  
¼ c sugar  
¼ c fresh orange juice  
¼ c chopped shallot  
8oz dried plums  
2 tbsp chopped fresh ginger  
1 star anise  
1 bottle red wine reduced to ½ c of syrup

### PROCEDURE

- Reduce 1 bottle of red wine to syrup by cooking on low flame to reduce
- Pound lemon grass with meat mallet to flatten slightly & break apart fibers
- Combine lemon grass with other ingredients in small sauce pan, bring to boil at medium heat
- At boil, reduce heat
- Simmer 15 minutes, uncovered, stir occasionally
- Pour mixture through fine wire mesh strainer
- Use spoon to get all liquids out
- Discard solids
- Return liquids to pan
- Bring to boil over medium-high heat
- Whisk constantly until thick



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.  
We use fresh, local produce and other ingredients in the food we make.*