



## *Horseradish Garlic Pan Sauce*

*Pan reduction sauces are easy to make and greatly enhance a meal.*

### Ingredients

½ cup dry white wine (red for red meats)  
½ cup chicken, beef or vegetable stock  
1 tbsp. minced onion  
2 tbsp. butter  
1-2 tbsp. **Horseradish Garlic Condiment**  
Salt and pepper to taste



### Directions

Pour off all but 1-2 tbsp. cooking fat from your pan, leaving brown bits in pan to be scraped up into the reduction sauce.

Heat to medium, add onion and cooks stirring up bits. Add wine, cooking until it is almost evaporated.

Add the stock and cook, stirring and scraping bottom of pan until there is less than a ½ cup of liquid. Whirl in the **Horseradish Garlic Condiment**. Turn off heat and add butter, blending well. Season to taste and pour sauce over your meat.



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