

Cabernet Sauvignon Shallot Butter



Amount	Unit	Ingredient
3 1/4	oz	Old York Cellars Cabernet Sauvignon
1		Shallot
1		Stick of Butter
1		Bunch of parsley
		Cracked black pepper

- Finely chop the shallot, place in a pan with the [Old York Cellars Cabernet Sauvignon](#).
- Bring it to the boil and cook until the wine is reduced (about 5 minutes).
- Set the shallot aside to cool.
- Place butter, parsley and one grind of black pepper into a food processor and whip.
- Add in the Cabernet Sauvignon shallots to the processor and pulse until everything is combined.

- Lay a large strip of plastic wrap out on the counter, spoon the butter into a rough log shape on the center long edge of the plastic wrap (staying in the center third area near the edge).
- Carefully roll the plastic wrap around the butter, then pinch the ends together and keep rolling it tight until you have achieved a tight log shape.
- Tie off the plastic wrap at the ends of the log and chill in the refrigerator.

CHEERS & ENJOY!

