

BLUEBERRY SHALLOT SAUCE

by Chef Kurt Kwaitkowski

Featured Food: blueberries

Yield: about 2 cups

Ingredients

2 T. olive oil	2 T. balsamic vinegar
½ c. shallots, julienned	¼ c. diced tomatoes
1 clove of garlic, minced	3 T. unsalted butter
1 c. Marsala wine	1 T. minced fresh thyme
1 ½ c. frozen blueberries	Salt and pepper to taste

Preparation

Heat oil in sauce pan over medium heat. Add shallots and sauté for 4 minutes. Add garlic and sauté for an additional minute.

Deglaze pan with wine, then add blueberries, vinegar, and tomatoes. Bring to a simmer and reduce until the sauce coats the back of a spoon and leaves a line when you drag your finger across the spoon.

Remove from heat. Add butter and thyme. Taste sauce and season with salt and pepper as needed.