

# 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.