

Reductions: Chicken, Beef & Vegetable

We use reductions as a sauce base in many different recipes.

You can make this recipe with canned broth, or your own homemade broth. Recipes for scratch Chicken Broth or Stock, Beef Broth or Stock and Vegetable Broth or Stock are provided.

Scratch Broth

2½ cups appropriate scratch broth (chicken, beef or vegetable)—see recipes in this section

1/4 cup cooking sherry
2 tsp garlic, minced
1 tsp basil
1/4 tsp cracked black pepper
1 pinch nutmeg

Canned Broth

14 ounces canned low/reduced salt broth of the appropriate kind (chicken, beef or vegetable)
3/4 can water, ONLY if using canned broth

Procedure

- Place all ingredients into a pot
- Bring to a boil. Lower to a high simmer. Simmer approximately 30 minutes, or until reduced to 2 cups of liquid
- STORAGE: Refrigerate for up to 10 days in a sealed container OR put into ice cube trays, freeze and then put into a freezer bag for up to 3 months (stir well each time you ladle into the ice cube tray for even distribution).

Yield: approximately 2 cups