

Madeira Wine Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/166MJtDM3L8>

Makes 1 cup (250 ml)

This Madeira Wine Sauce is a rich, silky brown sauce with deep flavor from reduced wine, savory beef stock, and demi-glace. It's the kind of sauce that instantly makes anything feel like it came out of a restaurant kitchen — steak, chicken, pork, even mashed potatoes.

Ingredients

1 medium shallot, finely minced

1 tbsp (14 g) unsalted butter

1 cup (250 ml) Madeira wine

1.5 oz (42.5 g) demi-glace

1 cup (250 ml) beef broth

2 tbsp (28 g) cold unsalted butter, cut into cubes

Salt & black pepper to taste (optional)

Prep Work

Measure everything out before you start cooking — this sauce moves quickly once it begins reducing.

Finely mince the shallot so it melts into the sauce as it cooks.

Cut your butter into cubes and keep it cold for the final step.

Have your demi-glace ready to go so you're not scrambling mid-process.

To Make the Sauce

Place a saucepan over medium heat and add the butter. Allow it to melt fully until lightly foaming.

Add the minced shallot and sauté for 3–4 minutes, stirring occasionally, until soft, translucent, and lightly golden. Avoid browning to maintain a clean, balanced flavor base.

Pour in the Madeira wine and bring to a gentle simmer. Let it reduce by about three-quarters, allowing the liquid to concentrate and the alcohol to cook off. This should take about 5–8 minutes and will result in a slightly syrupy, aromatic reduction.

Add the demi-glace and whisk until it begins to dissolve into the wine reduction. The mixture may look uneven at first but will smooth out as it heats.

Pour in the beef broth and stir to combine. Return the sauce to a gentle simmer and continue reducing until it thickens enough to lightly coat the back of a spoon. Stir occasionally to prevent sticking and ensure even reduction.

Once the desired consistency is reached, remove the pan from the heat.

Add the cold butter cubes and gently swirl or whisk until fully emulsified. The sauce will become glossy, smooth, and slightly thicker as the butter incorporates.

Taste and adjust seasoning with salt and black pepper if needed.

To Serve

Spoon warm Madeira sauce over steak, chicken, pork, or roasted vegetables.

It also works beautifully over mashed potatoes or rice for a rich, restaurant-style finish.

Serve immediately while glossy and warm.

Tips & Substitutions

Reducing the wine properly is essential — it removes the harsh alcohol edge and concentrates the natural sweetness and depth of flavor.

Cold butter should always be added off heat to maintain a smooth emulsion and create a glossy finish. If the sauce is too hot when butter is added, it can break and look greasy.

Demi-glace adds body, richness, and classic restaurant-style depth. If unavailable, you can substitute with extra beef broth reduced further, though the flavor will be lighter.

Shallots give a mild, slightly sweet base flavor. You can substitute with finely minced onion if needed, but the flavor will be slightly stronger and less refined.

For a smoother, more elegant sauce, the shallots can be strained out after cooking if a completely silky texture is preferred.

If the sauce becomes too thick, loosen it with a small splash of beef broth. If too thin, continue reducing gently until it reaches the desired consistency.