



Recipe Database

Vegetarian Demi-Glaze

Yield: 2 Quarts

Portions: 32

Ingredients	Quantity	Directions
Onions, chopped	1 cup	Heat oil in sauce pot. Saute' onions, carrots, celery, leeks, garlic, and shallots until onions are browned. Add tomato paste and continue cooking for two minutes.
Carrots, diced	1 cup	
Celery, diced	1/2 cup	
Leeks, chopped	1/2 cup	
Garlic, chopped	1 tsp.	
Shallots, minced	1 tsp.	
Vegetable Oil	2 oz.	
Dry Red Wine	10 oz.	Add wine, parsley, bay leaf, and thyme. Simmer until reduced by half. Remove bay leaf.
Parsley, with stem	3 stems	
Bay Leaf	1 leaf	
Thyme	1/8 tsp.	
Water	2 qts.	Add water and vegetable base. Simmer for ten minutes. Dissolve arrowroot in a small amount of cold water. Using a wire whip, add arrowroot to sauce and boil for one minute. Simmer for ten minutes.
MAJOR VEGETABLE BASE	2 oz.	
Arrowroot	2 tbl.	



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