



Roast Beef with Sauce Aliper

1 Roast Beef – Seasoned to Taste

2 Slices Whole Wheat Bread

2 Tbs. Red Wine Vinegar

Burgundy or Port Wine or Stock for Desired Consistency (1/4 Cup for Thick Sauce)

2 Cloves Garlic, Crushed

¼ Tsp. Each Black Pepper, Salt

Cook the roast beef to the desired temperature. (Rare, Medium Rare...etc.)

Toast the bread and crumble into a bowl. Pour vinegar over it and let soak for at least 5 minutes. Mash or blend to a smooth consistency. Add 1 and a 1/4 cup to 1 cup of stock/wine. Stir in other ingredients. Serve at room temperature if thick, boil for a few minutes and serve hot if thin sauce.

The use of which wine is a matter of individual taste.

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