



We probably blew our budget well and truly yesterday. But it was New Years Eve and we don?t go out so we treated ourselves.

The DIY Beef Wellington was actually based around a piece of Rump Steak I found in the yellow sticker fridge which we trimmed. The remainder is destined for a stir-fry this evening.

The star of the show was Sue?s Red Wine Sauce.

Ingredients:-

3 Shallots, finely diced
3 Cloves of Garlic, minced
175ml of Red Wine (B&Ms - £1)
300ml of Beef Stock
1 Tbsp of Hendersons Relish
2 Tbsp of Margarine
Salt & Pepper to taste

Method:-

- (1) Add the Margarine to a pan over a low heat and add the Shallots.
- (2) Season with Salt & Pepper and fry until softened
- (3) Add the Garlic and cook for a further 2 minutes.
- (4) Add the Red Wine, turn up the heat and bring to the boil.
- (5) Turn the heat down and allow to simmer until it has reduced by a third.
- (6) Add the Beef Stock and Hendersons.

(7) Continue to simmer until the sauce thickens.

(8) Strain the sauce.

(9) Return to the heat and stir in a little more Margarine to give the sauce a glaze.

(10) You can use the Shallots & Garlic as a side.

(11) Cut the Beef Wellington in half and serve with the sauce drizzled over.

Looks a bit ?Chefy? we know, but it tasted really good!