



Fratelli Perata Winery

Fratelli Perata Onion Gravy

We made this recipe for St. Patty's Day with Irish bangers from Trader Joes. Celebrating my (Joanne) husband's part Irish heritage has always been difficult because he doesn't have a love of traditional corned beef and cabbage. We found the Irish bangers and mash, with this onion gravy, to be a pretty good substitute. It was also pretty outstanding with the Tre Sorelle. See, you don't have to have beer on St. Patty's Day; wine with a traditional Irish dish does the trick too. So you can let that 2016 Tre Sorelle age until next March and enjoy.

1/2 stick (4 tbsp) unsalted butter	1 tsp Worcestershire Sauce
2 large yellow onions, peeled, cut in half and thinly sliced	1 tsp salt
2 tsp sugar	1/2 tsp yellow mustard
1/2 cup red wine	1/4 tsp freshly ground black pepper
2 sprigs fresh thyme	1 tbsp dark balsamic vinegar
(I used 1/2 tsp dried thyme in a tea strainer)	1 tbsp cornstarch, dissolved in
1/2 tsp dried sage	1 tbsp water
2 cups beef stock	2 tbsp cold unsalted butter

Melt the 1/2 stick of butter in medium sized saucepan over medium high heat and add in the onions and sugar. Cook for about 30 minutes, reducing heat if the onions begin to burn, until caramelized (a deep golden color).

Add in the red wine and herbs, bring to a rapid boil for 2 minutes, then reduce the heat and simmer for 10 minutes. Add in the stock, mustard, salt, pepper, and Worcestershire Sauce, and bring to a boil, then reduce the heat to a soft simmer and cover. Simmer for 20 minutes.

Remove the sprigs of thyme and add in the vinegar, whisk in the cornstarch and simmer another minute or two until thickened, whisking continuously. Add in the cold butter and whisk until dissolved. Add salt and pepper to taste and more mustard if desired.

Serve over prepared Irish bangers and mashed potatoes. Enjoy with Tre Sorelle.