

CopyCat Outback Steakhouse Rack of Lamb Cabernet Sauce

Ingredients

1 1/3 cup cabernet wine
1/4 cup butter
2 1/2 tablespoons flour
1/4 cup fresh parsley
6 cups au jus (The drippings from roasting beef or lamb)
2 tablespoons lamb seasoning
1 tablespoon garlic powder

Directions

In a bowl mix 1/3 cup of wine with flour, set aside.

Put remaining wine, broth, parsley, lamb seasoning and garlic powder in saucepan . Bring to a GENTLE boil, then turn heat down and reduce about 4-5 minutes. Stir in flour mixture.

While you are reducing liquid, brown butter in another pan. When you have finished reducing, add butter and mix well. By this time your sauce should have a semi-thick look to it.