

Sweet Rosé Sauce

Perfect for grilled chicken, pork, or roasted potatoes — or just eaten straight off the spoon. No judgment.

Ingredients:

- 2 tbsp butter
- 1 tbsp minced garlic (*aka “jarlic” for the real ones*)
- ½ cup sweet rosé wine
- 1 tbsp white wine vinegar
- Meat Church **Blanco** seasoning – to taste (start with ½ tsp and adjust)

Instructions:

1. **Melt butter** in a small saucepan over medium heat.
2. **Add garlic** and sauté until fragrant – about 1–2 minutes. Don’t let it brown, just wake it up.
3. **Pour in the rosé** and **vinegar**. Stir and let it simmer for 5–7 minutes until it reduces slightly and the flavors concentrate.
4. **Season** with Blanco to your taste – it brings that bright citrus and herb vibe that sets this off.
5. **Remove from heat and let it cool slightly.** The sauce will thicken as it sits.
- **Need it thicker?** Mix 1 tsp of cornstarch with 1 tbsp cold water, stir into the simmering sauce, and cook for another 1–2 minutes until it thickens up nice and glossy.

Pro Tips:

- For a creamier version, whisk in 1–2 tbsp of heavy cream at the end.

- For a glaze: Keep reducing until it coats the back of a spoon.
- Want it sweeter? Add a teaspoon of honey or brown sugar near the end.