

# Sauce for Grenadin of Beef Supreme

## Served at the Inaugural Luncheon, 2001

### Ingredients

- 1 quart veal demi glaze, strong
- 1 each shallot, sliced
- 1/2 each carrot, peeled and cut into half-inch dice
- 2 sprigs thyme, fresh
- 1 tablespoon Balsamic
- 1 1/2 cups Madeira
- 1 teaspoon olive oil

### Preparation

1. In a thick bottomed saucepan heat the olive oil and add the shallot and carrot and cook until light golden brown; add the vinegar and reduce by 3/4ths
2. Add the veal demi and thyme and again boil to reduce the volume by 1/3rd
3. Gradually add the Madeira to the sauce to bring back to a light coating consistency; adjust the seasoning and strain. Keep hot for service.
4. Garnish with (4) fluted white button mushrooms tightly sautéed in butter.

### Additional Information

- **Course:**

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.