

Wild Huckleberry Reduction | Inauguration of the President

Served at the Inaugural Luncheon, 2013

Ingredients

- 4 ounces veal demi glace, can be purchased at gourmet markets or online
- 1 cup huckleberries, fresh (when in season) or frozen
- 1 teaspoon bitter chocolate
- 1/2 tablespoon butter
- 2 cups port wine
- 1 cup mirepoix, (medium dice of carrot, celery, onion and leek)
- 1/2 tablespoon extra virgin olive oil

Preparation

1. In a heavy sauce pot, sauté mirepoix for 8 minutes on med heat.
2. Add the port wine, ½ cup of the huckleberries and demi glace allowing this to reduce by half. Strain through a sieve and return to a clean sauce pot.
3. Prior to serving bring sauce to simmer and add the chocolate, remaining ½ cup huckleberries and butter.

Additional Information

- **Course:**
- **Servings:** 4 servings

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.