

Punta Islita Coffee Sauce (for steak)

INGREDIENTS:

8 brewed ounces of your favorite nanland coffee
8 brewed ounces of espresso roast coffee
2 cup port or red wine
1 cup sugar
3 T cornstarch

DIRECTIONS:

1. Mix 1 cup nanland coffee and 1 cup espresso coffee in a sauce pan and reduce by half over medium heat.
2. In a separate pan, reduce 2 cups port or red wine by half.
3. Mix the coffee and wine together and add 1 cup of sugar.
4. Heat and stir until sugar is dissolved.
5. Mix 3 tablespoons of cornstarch in cold water to dissolve.
6. Add cornstarch to the sauce and heat to boiling for one minute.

Use more or less cornstarch to make the sauce as thick as you like it.