

Sauce for a Conie

Country: France, England

Century: 14-15th

This sauce (more like an (au jus) is a wonderful complement to roasted rabbit.

- 1/2 onion, sliced
- 1-2 Tbsp butter
- 1 1/2 cup red wine vinegar/li>
- 1/4 tsp salt
- 1/2 tsp ginger
- 1/2 tsp camomille
- 1/4 tsp pepper
- 1 1/2 tsp sugar

Fry onions in butter. In a saucepan put all ingredients in and reduce to gravy like consistency.