## **Adding Wine**

1/2 to 3/4 cup raw wine = 2 tablespoons of wine reduction

SOUPS: 2 tablespoons per cup

SAUCES: 1 tablespoon per cup

GRAVIES: 2 tablespoons per cup

STEWS & MEATS: 1/4 cup per pound

POACHING LIQUID FOR FISH: 1/2 cup per quart

Source: whatscookingamerica.net