**Black Currant Gastrique**

**Ingredients:**

3 cups chicken stock

12 pkg. black berries

6 shallots

1 tsp. dried thyme

1 pkg. black currants

3 Tbsp. honey

1 ½ cups cider vinegar

2 Tbsp. butter

**INSTRUCTIONS**

1. Cut the shallots into pieces and put into the robot coup. Pulse until they are finely chopped.
2. Put the chicken stock, blackberries, processed shallots, and thyme in a medium sized pot.
3. Bring the mixture to a simmer and cook for 10-15 minutes.
4. Strain this into another pot; we want to save the liquid. Use the back of a spoon to get as much juice out of the blackberries as we can.
5. Add the currants, honey, and vinegar to the strained mixture.
6. Let this simmer for 10-15 minutes, or until the currants have softened. Whisk it a bit to break up the currants.
7. Whisk in the butter until it dissolves.