WASTE LESS, TASTE MORE 025

Give the Wine Left in the Bottle a Kitchen Role



A LITTLE WINE CAN HELP BUILD THE NEXT SAUCE.

If an opened bottle remains after dinner, consider whether its flavor suits a dish you plan to cook. Wine can contribute to a pan sauce, braise, or cooked fruit dessert.

1 Choose a wine that still tastes pleasant

Use wine you would be comfortable tasting. Cooking is not a way to repair wine with unpleasant or faulty flavors.

Why: Its flavor becomes part of the finished dish.

2 Match it to a recipe

Use a suitable white wine in a chicken or mushroom sauce, or red wine in a beef braise.

Why: A recipe gives the wine a clear purpose and guides the amount.

3 Save useful amounts

If you are not cooking with it soon, freeze measured portions in a suitable container, allowing room for expansion.

Why: A known quantity is easier to use when a future recipe calls for wine.

KITCHEN NOTES

Use what remains in the bottle

Keep wine collected from individual drinking glasses out of the cooking supply.

Label the style and amount

“Dry white wine, ½ cup” is more useful than “wine.”

Consider a dessert

A suitable red wine can become part of a poaching liquid for pears.

THE PLATING MINDSET

A sauce made with wine from one gathering can help complete the plate at another.