



Mustard Cream Sauce

Yield approx 1 1/2 Cups

Ingredients

2 Shallots - Sliced

1/2 C. Sherry

1 Cup Heavy Cream

2T Home-made mustard (Could use a strong spicy mustard)

7-2-1 to taste

Directions

In a medium pan, sauté shallots in butter until soft.

Add Sherry and cook a few minutes to reduce. Add Heavy cream and whisk in Mustard. Reduce until thick. Season with 7-2-1.