

CREAMY MUSTARD SAUCE (For pork & chicken)

Source: FOOD & WINE July 2002 (Ben Ford, Chadwick, Beverly Hills CA)

INGREDIENTS:

2 C dry white wine
1 TBS extra virgin olive oil
1 medium shallot, thinly sliced
1 TBS black peppercorns
1 bay leaf
2 C chicken or veal stock
1 C heavy cream
1/2 C grainy mustard
1/4 C Dijon mustard
Salt & freshly ground white pepper

DIRECTIONS:

In medium sauce, boil wine with shallot, peppercorns & bay leaf till reduced to 1 C (about 10 minutes) - add stock & boil till reduced to 1 1/2 C (about 40 minutes). Strain into clean saucepan - add cream & mustards - simmer till reduced to 1 1/2 C (about 30 minutes) - season with salt & white pepper.

Serve with steak, pork or chicken.