

Bourbon-Mustard Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	unsalted butter
1/4	cup	shallot - finely chopped
1	clove	garlic - minced
1/2	cup	good quality bourbon
3/4	cup	whipping cream
3/4	cup	beef stock
3	tablespoons	grainy mustard
		salt
		black pepper - freshly ground

In a small heavy saucepan over low heat, melt the butter. Add the shallots and garlic, cover and cook without browning, stirring occasionally for 3 minutes. Uncover, add the bourbon, and increase the heat to high. Simmer briskly, stirring often, until the bourbon is reduced to half, 2 to 3 minutes.

Decrease the heat and whisk in the cream, stock, mustard and 1/2 tspn of salt. Bring to a brisk simmer, partially cover and cook, stirring occasionally, until the sauce is reduced about 1/3 and has thickened, 12-15 minutes. Add black pepper to taste.

Yield: "1 1/3 cups"