

## Mustard Cream Sauce



I use this for pork tenderloin or for chicken breasts.....VERY tasty

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**Cooking time:** 5 minutes **Difficulty:** Easy - for beginners

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### Ingredients

3/4 c. dry white wine  
1 tbsp. minced shallot  
1 c. heavy cream  
3 tbsp. Dijon-style mustard  
Freshly ground white pepper to taste

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### Method

In a small heavy saucepan boil the wine with the shallot until it is reduced to about 2 tablespoons. Add the cream. Bring the mixture just to a boil and simmer it for 2 minutes, or until it is thickened slightly. Strain the sauce through a fine sieve into a bowl and whisk in the mustard, the white pepper, and salt to taste.