



GREEN PEPPERCORN SAUCE

Ingredients:

2 c. red cooking wine, dry to semi-dry
2 c. beef stock
6 tbsp. cracked green peppercorns
3 ea. sprigs fresh thyme
2 ea. bay leaves
2/3 c. heavy cream
1 tbsp. chives, chopped

Directions:

1. Combine wine, peppercorns, thyme, bay leaves and stock in sauce pan. Simmer to reduce by half.
2. Remove thyme and bay leaves. Add cream and reduce to desired consistency.
3. Adjust seasoning with salt. Add chives.