

Mustard-Cream Sauce

(Serve with beef tenderloin or prime rib)

- 1 shallot, minced (about 3 Tbsp.)
- 1 tablespoon olive oil
- 1 garlic clove, minced
- 1 cup dry white wine
- 1/4 cup Creole mustard (or Dijon)
- 2 teaspoons sugar
- 1 (8-oz.) container sour cream
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Sauté shallot in hot oil in a medium skillet over medium heat 2 minutes or until soft; add garlic, and sauté 1 minute.

Stir in wine, mustard, and sugar; bring to a boil.

Cook, stirring constantly, 3 minutes or until mixture has thickened and is reduced by about half.

Remove from heat, and whisk in sour cream, salt, and pepper.

Serve immediately.