

Sauces

Creamy Pecan Dijon Sauce

Winn-Dixie

2 tablespoons chopped shallots
1 centiliter garlic, minced
1 tablespoon margarine
1 cup whipping cream
1/3 cup dry sherry
1/2 cup pecans, coarsely chopped
1/2 cup red or green seedless grapes
1/4 cup Dijon mustard

In a medium skillet on medium-high heat, cook and stir shallots and garlic in margarine until tender.

Add cream and sherry; mix well. Bring just to a simmer. Reduce heat to medium-low; cook 4 minutes or until sauce is slightly thickened, stirring constantly. (Do Not Boil).

Stir in pecans, grapes and mustard.

Per Serving (excluding unknown items): 1432 Calories; 139g Fat (88.7% calories from fat); 13g Protein; 27g Carbohydrate; 6g Dietary Fiber; 326mg Cholesterol; 985mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 27 Fat; 0 Other Carbohydrates.