
Lemon, Dill and Fennel Sauce

*Chef Mary Moreno - Marina Jack Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

2 pints heavy cream
1/2 stick butter
1 cup strong chicken stock
garlic (to taste)
salt (to taste)
white pepper (to taste)
1/2 teaspoon cracked black pepper
1/2 teaspoon ground fennel
1 tablespoon dried dill weed
juice of one lemon (or to taste)

In a saucepan, melt the butter on low heat. Add the chicken stock and all of the spices.

Bring the mixture to a simmer and add the cream.

Cook on low for 5 minutes before adding the lemon juice.

Bring again to a simmer. Thicken slightly with a mixture of cornstarch and water.

Yield: 1 quart

Condiments, Sauces

Per Serving (excluding unknown items): 3699 Calories; 398g Fat (94.7% calories from fat); 21g Protein; 29g Carbohydrate; 1g Dietary Fiber; 1429mg Cholesterol; 833mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 3 Non-Fat Milk; 79 1/2 Fat.