

Mustard Cream Sauce

Winn-Dixie Flavor Magazine

*1 cup dry white wine
1 cup heavy cream
2 tablespoons Dijon mustard
salt (to taste)*

In a medium skillet over medium-high heat, simmer the wine until reduced by half, about 5 minutes.

Add the cream and mustard. Cook, whisking constantly, until thickened and creamy, about 8 minutes.

Season with salt to taste.

Serve with beef.

Per Serving (excluding unknown items): 1004 Calories; 89g Fat (92.3% calories from fat); 6g Protein; 10g Carbohydrate; 1g Dietary Fiber; 326mg Cholesterol; 477mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 17 1/2 Fat; 0 Other Carbohydrates.