
Sour Cream Dill Sauce

*Chef Ray Arpke - Euphemia Haye Restaurant - Longboat Key, FL
Sarasota's Chef Du Jour - 1992*

2 tablespoons chopped shallots
1/8 cup clarified butter
1/8 cup flour
2 cups heavy cream
1 tablespoon fish base
1 dash cayenne pepper
2 tablespoons chopped fresh dill
1/2 cup white wine
1/2 cup sour cream

Saute' the shallots in butter for 1 minute.

Add the flour and cook for 2 minutes longer.

Add the white wine and cook for 2 minutes longer.

Add the cream, fish base and pepper. Cook for 2 minutes longer.

Turn the mixture off. Whisk in the sour cream and dill.

Serve at once or retain for later use. (Do not let the mixture boil when reheating.)

Condiments, Sauces

Per Serving (excluding unknown items): 2253 Calories; 225g Fat (91.1% calories from fat); 16g Protein; 34g Carbohydrate; trace Dietary Fiber; 767mg Cholesterol; 249mg Sodium. Exchanges: 1 Grain(Starch); 2 Non-Fat Milk; 45 Fat.