

### Shallot Cream Sauce Recipe

Show:Feb 6th

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Ingredients :Makes a scant 1/4 cup

1 Tbls. Shallots, minced  
2 Tbls. Dry White Wine  
1/2 cup Cream  
Salt and pepper to taste

Procedure:

In a small sauté pan, heat the shallots and wine on a medium-high heat for about 30 seconds. Add the cream and reduce until it thickens. Season with salt and pepper.

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