



Tarragon Cream Sauce

PREP 10 MINS | COOK 8 MINS
SERVES 2

INGREDIENTS:

1 ½ tablespoons butter
2 cloves garlic, minced
1 cup heavy cream (35%)
½ cup MH Sweet Potato Tarragon dressing
Salt, to taste (optional)

DIRECTIONS:

Melt butter in a medium saucepan over medium heat. Add minced garlic and sauté for about 30 seconds.

Add the heavy cream.

Bring to a boil and reduce liquid by half. Add MH Sweet Potato Tarragon Dressing and let the sauce simmer for 3 minutes.

Pour over fish, or your choice of meat. Add salt to taste.

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