

Herbed Butter Cream Sauce

It was nearing dinner decision time and I decided to make some herbed chicken (separate recipe) with a butter cream sauce. I went to the herb garden, grabbed a few victims and here we go!

Prep time: 5 minutes

Cook time: 30 minutes

1 Cup Cream

½ Cup Butter

1 TBS **EACH** finely chopped fresh Rosemary and Thyme

½ Cup Dry White Wine (I like Chardonnay)

Pour the wine into a small sauce pan. Heat on high heat until it comes to a boil. Immediately reduce the heat to low and add the herbs. Stir occasionally until the wine has reduced to about 1/3.

Add ½ cup of cream and stir until well blended. Continue to cook stirring occasionally until the mixture reduces to about one half. Add the second ½ cup of cream and repeat.

When this is reduced, increase the heat to high and whisk the mixture until it boils. Remove it from the heat and whisk in the butter one tablespoon at a time. Be sure each tablespoon melts before adding the next one.